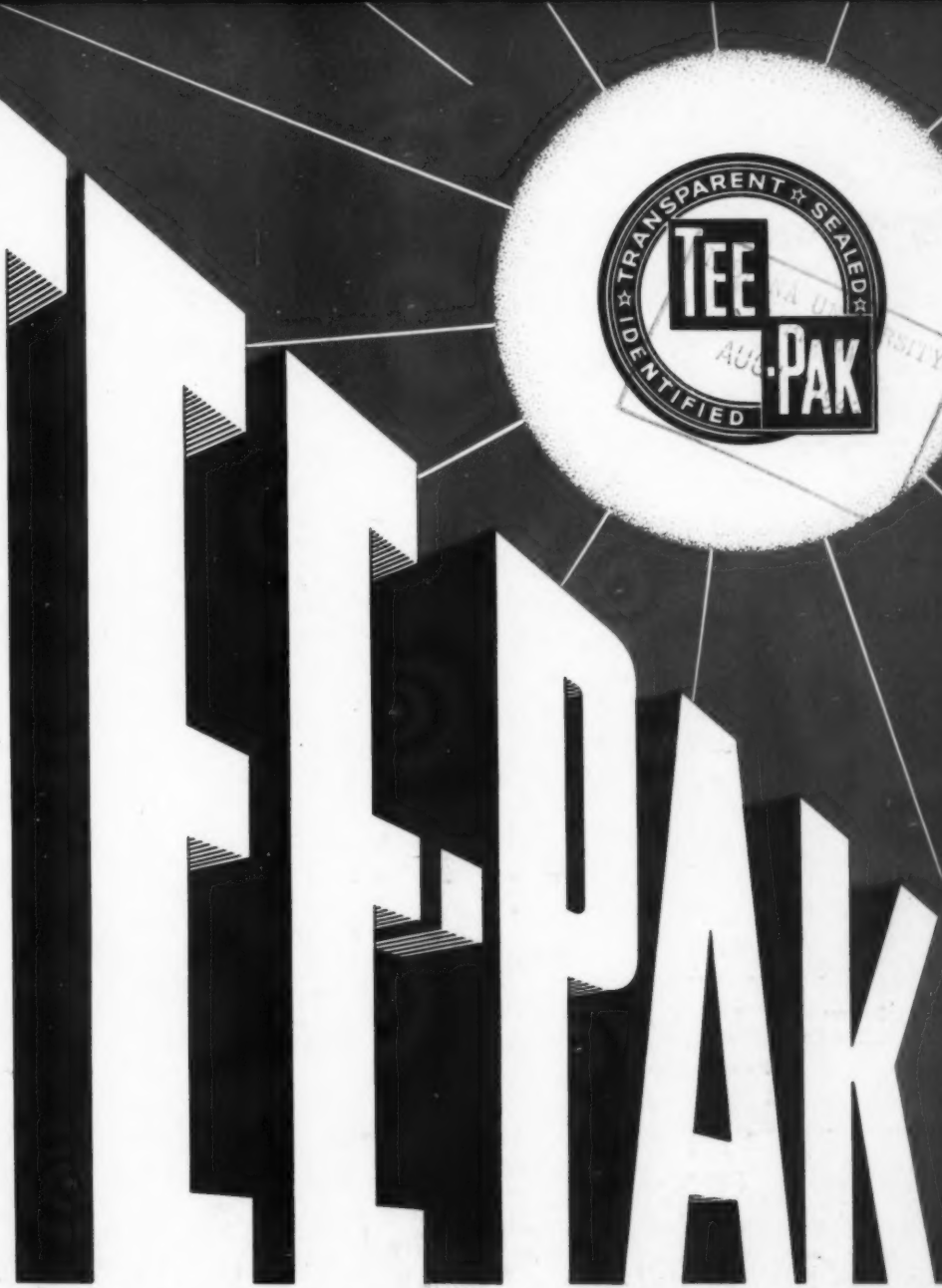


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THE NATIONAL PROVISIONER

AUGUST 7 • 1943

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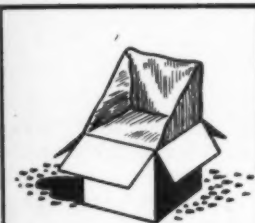
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THE NATIONAL PROVISIONER

Volume 109

AUGUST 7, 1943

Number 6

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OFFICIAL ORGAN, AMERICAN MEAT INSTITUTE

Meat and Gravy

Anyone who believed the limitations of our vocabulary had been reached in thinking up names for new pork products was mistaken. It is announced that a new product in this category is now being marketed in Canada by Canada Packers Limited, under the name of KAM. Packed in a round tin, the newcomer is "a blood sister to KLINK" advertising to the trade explains. "We're going to be KAM and eggs soon," is the comment of the porkers illustrated on the can. No consumer advertising is planned.

★ ★ ★

Wartime food conservation measures in England are apparently tempered with a nice appreciation for sentimental values. Under present regulations, English bakers are still permitted to make wedding cakes, but not to ice them. This isn't as serious as it sounds, however, for the cake is neatly concealed beneath a cardboard facade with all the dignity and beauty of pre-war wedding cakes. The camouflage is lifted off just before the cake is cut and returned to the baker for future service. Practical, isn't it?

★ ★ ★

"People in Ontario have no idea what rationing means," was the comment of J. K. Perrett, secretary of the Ontario Flue Cured Marketing Association, upon returning home after a two-week trip through the southern states. "During the entire two weeks I was in the South, I had roast beef only once and that was in Kentucky. At no time while I was in Georgia and South Carolina was I able to get butter with my meals."

★ ★ ★

Something new has been added to the list of human ills. "Black market bellyache" now takes its place along with "B. O.," athlete's foot, "morning mouth" and all the other strange maladies to which modern humanity is subject. Concealed, apparently, in the mind of a New York newspaper reporter, "black market bellyache" is supposed to result from eating unwholesome black market meat.

★ ★ ★

Being out of ration points, a meat plant worker wrapped 15 pounds of meat around his midriff with the intention of wrapping himself around the meat later. But the plot went to pot when company police noticed the sudden bay window he had developed. The worker got ten days to think over his unsuccessful venture.

UNCLE SAM SAYS:

all SAUSAGE MUST BE
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
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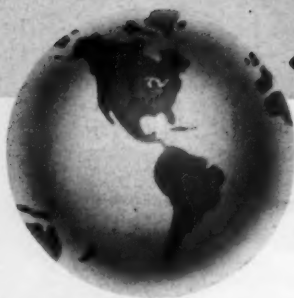
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The National Provisioner—August 7, 1943



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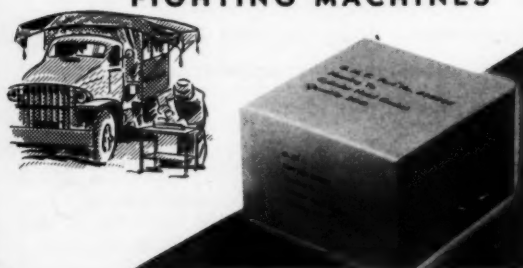
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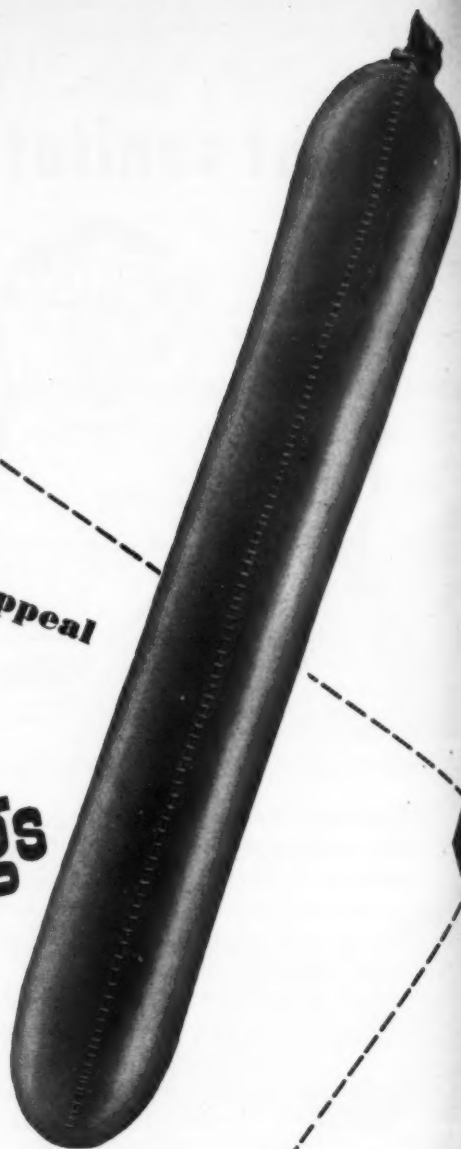
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If you are making sausages for the Armed Forces...use Armour's Natural Casings and be sure they will meet all requirements.



Crisis in Packinghouse Manpower

A NUMBER of the cities now classified by the War Manpower Commission as areas of acute labor shortage or labor stringency are meat packing centers or contain important meat packing plants.

Further deterioration in the labor supply situation in the United States was indicated by the War Manpower Commission report of August 1 which transferred a number of cities from the classification of potential labor shortage areas to areas of labor stringency or acute labor scarcity. Los Angeles and Oklahoma City, both important meat centers, were among the eight cities added to the list of areas in which acute manpower shortages prevail. There are now 55 cities in this class.

Twenty-five cities and towns were added to the list of areas of labor stringency or in which a labor shortage may be anticipated within six months.

The crisis in manpower will probably come this fall—perhaps as early as September—when vacation workers will be back in school, the armed forces will be nearing their full planned strength and war and civilian industry will have absorbed about all the readily available male and female replacements. Note that the crisis will probably coincide with the season of heaviest marketings.

As early as March 21, 1942 THE NATIONAL PROVISIONER pointed out that the labor supply is "where the pinch may come." It has come, and while the plants which adopted the policies advocated by this publication have probably minimized their difficulties, the whole industry faces a "squeeze" rather than a "pinch."

Reports from executives of a number of large and small plants show that the packinghouse labor situation is already very critical. "I can't get men," says one; "I've cut operations 20 per cent" states another, while a third relates that he "advertised for 425 employees—and got 60." One plant is paying out thousands of dollars in overtime each week, with employees working 40 or 50 hours in one department and then going to another for an additional 10 or 15 hours. Another packer reports that his operating staff has been riddled as a result of a draft board's refusal to consider his employees as essential in comparison with workers in industries producing war material.

Shortage of labor was cited by the War Meat Board as an important factor contributing to the difficulty the industry experienced in handling the flood of hogs which clogged plants a few weeks ago. Yet July inspected hog slaughter, while unseasonably large, amounted to only about 5,200,000 head spread over considerably more plants than operated under inspection in earlier years.

Inspected hog kill in December, 1942 totaled

6,778,000 head. Estimating on the basis of the huge 1943 spring pig crop (22 per cent larger than the 1942 record-breaker), it is not unreasonable to expect that hog marketings this fall and winter, if unrestrained, might be at a rate which would require inspected plants to handle 7,500,000 or 8,000,000 hogs per month.

While the Department of Agriculture decided last year that the industry's physical plant capacity would allow it to handle over 2,000,000 hogs per week, there is grave doubt whether labor is or will be available to handle anywhere near that volume this fall and winter. Moreover, the industry's facilities have probably not improved during the past year of restricted purchases.

The situation calls for immediate action in at least three directions:

1.—An appeal to the War Manpower Commission for special consideration of the industry's labor problem. This might involve further strengthening of the industry's "essential" position under the draft and additional protection against loss of workers to other industries.

2.—Clarification of the situation with respect to the "floor" under hog prices. According to the announcement of the new licensing system which will go into effect August 15, one requirement for a license would be agreement to pay not less than the WFA support price for hogs. This provision would eliminate the most effective method of restraining excessive marketings. If hogs could not be purchased below the support price, the packer would be forced to choose between: a) Absorbing ruinous losses due to shrink, carrying charges, etc., while holding excess marketings for slaughter; b) Withdrawing from the market as soon as his immediate needs were filled, leaving the producer "holding the bag" and the market clogged with livestock. In the long run, of course, the latter course would discourage marketings but it would scarcely contribute to the orderly conduct of the livestock and meat industry.

3.—Review of the permit plan, heretofore unused, under which the government would control livestock marketings if volume grew too large for the industry to handle.

The situation is serious enough to warrant study by the War Food Administration, the War Meat Board and other responsible agencies. It would indeed be shameful if the nation's livestock and feed resources were wasted, or if meat were wasted or unduly delayed in distribution to the armed forces, our allies and civilians because of a failure to recognize that the labor of men and women (as well as machinery, supplies and livestock) is needed to produce our most important food.

Eight Weeks of Rollback Program on Meat Cost U. S. \$25,000,329

THE rollback of retail and wholesale meat prices cost the government \$25,000,329 in livestock subsidy payments between June 7 and August 1, according to Secretary of Commerce Jesse Jones, head of the Reconstruction Finance Corp. Subsidy payments during the period covered 2,017,399,104 lbs. of meat.

The deadline for filing applications for subsidy payments covering slaughter between June 7 and the end of the first accounting period (approximately July 1) has been extended to August 31. The previous deadline for June claims was July 31.

RFC officials are reported to be maintaining as much flexibility as possible in administration of the subsidy program. They point out that where meat packers have exceeded quotas, they should contact the Food Distribution Administration and should attempt to obtain either an adjustment of quotas between kinds of meat or to arrange for the quota overages to be deducted from allotments for later periods. Following adjustment of excess deliveries with FDA, packers can reach an agreement with RFC on subsidy payments.

No Dockage Deduction

The RFC has also interpreted the subsidy regulations to provide that packers should file application for subsidy payments on the basis of actual live weight of hogs slaughtered, rather than on this weight minus dockage in the case of piggy sows.

The Defense Supplies Corporation, which handles the subsidy claims, has recently indicated that applicants should give particular attention to the following points:

1.—Any change in a particular packer's registration necessitates filing two copies of the first page of the revised registration with the first subsidy application following such revision. Also, two certified copies of all authorizations to shift quotas, use quotas of another slaughterer, or increase quotas in any way, must be submitted with the revised registration.

2.—Under Regulation 3, Section 9 (a) (4) compliance reports (RSOI:2 and FDO-61-1) need not be filed with the claim covering the same period. The claim may be filed first, then the compliance report when prepared. This time lag is intended to enable packers to file claims as soon as the essential data are available, without waiting for filing out compliance forms.

The compliance report for any period must be filed with DSC before the end of the accounting period following the period covered by that report. This report will be checked before the next claim is paid. Consequently, the compliance report should be filed with DSC as soon as possible so that checking can

be completed before the next claim is filed. If compliance forms are not filed until the claim covering the next period is filed, payment of that claim may be delayed.

In the case of local slaughterers, compliance form FDO 27-5 must be filed with each claim, covering the period covered by the claim.

3.—The date to be used in Paragraph 2 of the certification, included as a part of the claim for livestock slaughter payments for packers (Form DS-T-6), is the date of filing the first application for livestock slaughter payments, or some subsequent date of filing of an application for livestock slaughter payments with which a revised registration is filed, and not the date of the registration filed with the War Food Administration.

4.—The name of the applicant in the claim for livestock slaughter payments should be the name of the parent company or individual and not the name of the establishment, if such establishment is wholly-owned, regardless of whether such wholly-owned establishment is a subsidiary with an entirely separate corporate entity. The name of the establishment covered by the claim is set forth elsewhere in the claim.

QUOTAS ON CIVILIAN PORK SALES RAISED

Commercial slaughterers' and local slaughterers' August quotas on pork deliveries to the civilian market were raised to the equivalent of 90 per cent of their August 1941 quota bases by the Food Distribution Administration this week in DFDO 61.2 and DFDO 27.2.

Commercial and local slaughterers operating in California, Oregon and Washington are being permitted to deliver to civilians during August the equivalent of 100 per cent of their deliveries of lamb and mutton in the corresponding month of 1941. This provision of DFDO 61.2 continues an increase in lamb and mutton quotas for these three states. Lamb and mutton quotas for local and commercial slaughterers in all other states remain unchanged at 80 per cent of the base quota.

Beef and veal quotas for local slaughterers and commercial slaughterers likewise remain at 65 per cent of their 1941 quota bases.

The increase in pork quotas for August was made in view of adjustments in government procurements, the FDA announced. Pork quotas in July were 85 per cent of the 1941 quota base. Since the government, due to adequate inventories, now is purchasing less fat pork, continuance of the 85 per cent quota

in effect during July would result in relatively heavy delivery of fat pork and relatively limited delivery of more desirable pork cuts for civilian consumption. The increase in quotas is expected to enable slaughterers to sell as much, or slightly more, pork to civilians and to render larger portions of the fat cuts into lard.

Under DFDO 61.2, a commercial slaughterer may deliver during August, in addition to his quota and in addition to the percentage of such quota allowed to be delivered in August under (d) or DFDO 61.1, as amended, an amount of pork equivalent to 2 per cent of his pork quota base for quota period 4. Any commercial slaughterer in California, Washington and Oregon may deliver during August, in addition to his quota and in addition to the percentage of such quota allowed to be delivered in August under DFDO 61.1, as amended, an amount of lamb and mutton equivalent to 7 per cent of his lamb and mutton quota base for quota period 4.

Under DFDO 27.2, Amendment 1, Section 1410.10 is amended by deleting the figure 85 in paragraph (b) and substituting 90, and by deleting "July" in the proviso at the end of paragraph (c) and substituting "August."

Maximums for Stewing Beef for Institutions

Amendment 23 to RMPR 169 established maximum selling prices for boneless stewing beef sold to federal, state and municipal institutions. Such beef may be sold to federal, state or municipal institutions only and, when frozen in 5-lb. bricks and packed with dry ice in 50-lb. containers, the maximums shall be as follows, according to the zone:

Zone 1, \$23.25; Zone 2, \$22.60; Zone 3, \$21.50; Zone 4, \$21.50; Zone 5, \$22.00; Zone 6, \$22.25; Zone 7, \$22.50; Zone 8, \$22.75; Zone 9, \$23.00, and Zone 10, \$23.25. If boneless beef is not packed in dry ice, the applicable zone price shall be 10c per cwt. lower.

Boneless stewing meat means meat prepared from fresh carcass beef, U. S. cutter and canner grade. All cuts of the beef carcass must be used except the tenderloin and kidneys which may be excluded and retained by the seller. All serous membranes shall be stripped from the flanks, skirts and naval ends. All meats shall be free from bones, cartilage and tendinous back strap. Fat shall not exceed 10 per cent trimmable fat. The meat shall be cut into approximately 1-in. pieces, formed into 5-lb. bricks, wrapped in heavy waxed paper, and packed in fibre or corrugated containers. The meat shall be frozen solid. All meats shall be in prime condition at the time of delivery at destination. Each container shall be inspected and passed by the Food Distribution Administration and at the time of such inspection, the consignee's acceptance stamp shall be placed on each container by the official inspector.

GRADING AND GRADE LABELING FOR MEATS SALVAGED UNDER OES 1

GRADE labeling and grading have been salvaged as essential features of the meat price control program by the action of the Office of Economic Stabilization in issuing OES Regulation 1, effective August 5.

Since the passage of the Commodity Credit Corp. act with its anti-grade labeling rider, both OPA and the meat industry have been troubled about the status of the grade and cutting standards for beef and veal, lamb and mutton and sausage which were set up in the maximum price regulations and which constitute an integral part of OPA's price control system.

Admitting that grading and grade labeling for meat had been nullified by the CCC bill, administration officials said that OES Regulation 1 simply keeps in effect grading and grade labeling provisions of RMPR 169 and RMPR

239 which establish maximum prices for beef and veal and lamb and mutton by reference to uniform grades promulgated by the Department of Agriculture.

OES said Congress had deprived OPA of its power to order grade marking of meats by adopting the Taft amendment to the Commodity Credit Corporation bill.

But, it added, that amendment was a limitation only on OPA's grade-labeling and standardization authority. Director of Economic Stabilization Vinson said it left untouched President Roosevelt's power to accomplish these objectives, if no other means exists for obtaining effective price control.

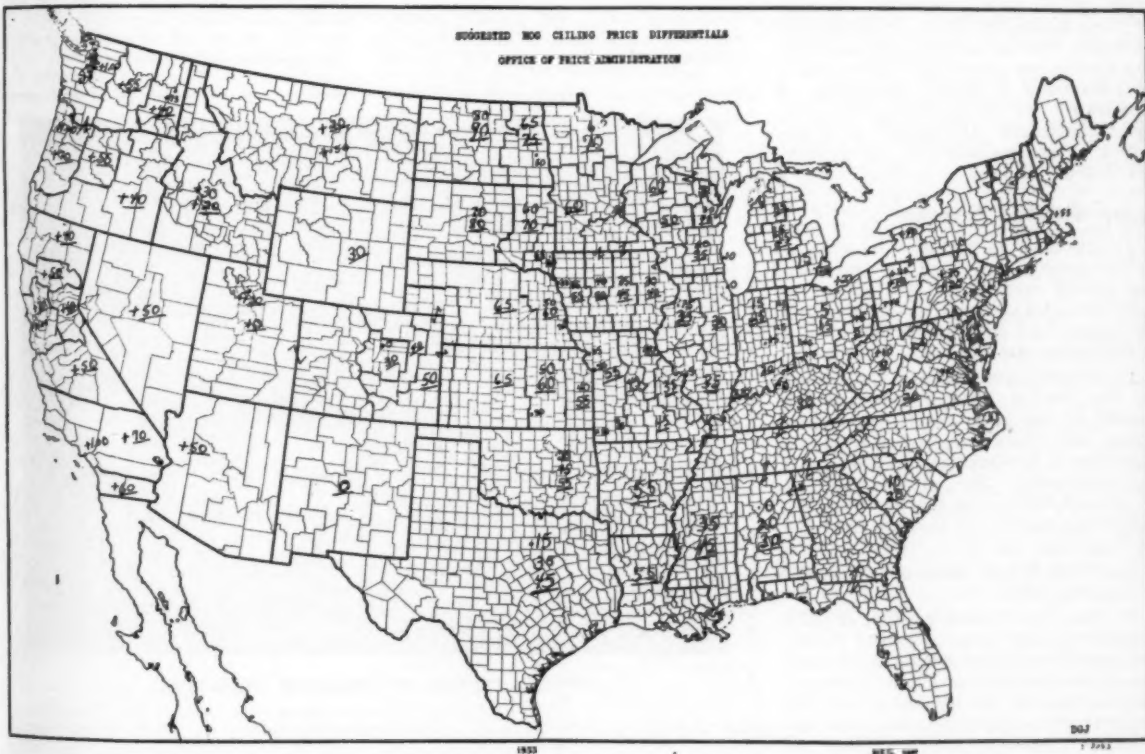
Director Vinson, therefore, issued new regulations under the President's authority, contending that without them the meat industry would suffer steep price increases that would far exceed

the rollback recently achieved through use of federal subsidies to meat processors.

OES contended the grade marking provision for meats is necessary to maintain effectively OPA's present cents-per-pound ceiling prices for meats, because the ceilings are based on various grades. Without such markings, officials asserted, "upgrading" would result and customers might be charged AA prices for grade B meats. Officials further contended that the meat grading provisions, in effect under OPA edict for nine months, have been acceptable to the meat industry.

The order requires that beef, veal, lamb, and mutton be graded by federal graders and that the grade be marked on the carcass and wholesale cuts.

SEE PAGE 22 FOR IMPORTANT PRICE REGULATION AMENDMENTS ANNOUNCED LATE THIS WEEK.



PROPOSED MARKET AND AREA DIFFERENTIALS UNDER HOG CEILING PLAN

At the hog ceiling meeting in Chicago last week, OPA officials demonstrated proposed market and area differentials by means of the map shown above. All differentials are based on Chicago and are minus unless otherwise indicated. The following code is used to designate the type of market: a dot (.) means a major terminal

market; an "x" a secondary terminal market and an underlined figure means a country point. A figure without additional notation is the differential for a large interior packing plant. Private yards near public yards would have the same ceiling as the former under the arrangement proposed at the meeting by OPA.

**Annual
Cost of
Food
Subsidies**
\$580,000,000

BRITISH EXPERIENCE WITH FOOD PRICES AND SUBSIDIES

**Possible Annual
Cost of Food
Subsidies**
\$6,000,000,000

THERE is little resemblance between the current American attempt to roll back and hold the retail prices of meat and certain other foods at a deflated level, while subsidizing the continuance of moderate inflation in the raw materials from which they are derived, and the British system of food price control which also involves the use of subsidies.

Not only is the American meat packing industry faced with the certainty that the rollback-subsidy program will continue for at least two months (or until Congress convenes), but also with the possibility that the administration may foster an even more elaborate subsidy program.

According to some reports this proposal would involve subsidy payments of from \$5,000,000,000 to \$6,000,000,000 annually with the government purchasing food crops and livestock for resale to consumers at prices prevailing on September 15, 1942. Under the plan, price control by OPA would be eliminated. The proposal has been summarized as follows:

Super-Subsidy Program

1.—Purchase of commodities at market prices at the assembly points—packing plants, creameries, etc.—to be resold through usual distribution channels at prices fixed in conformity with the Stabilization Act.

2.—Producers would get the benefit of the market price; consumers the benefit of the lower retail price. Purchase and resale by the government would be a bookkeeping transaction in most instances. The concern handling the food would act as the government's agent and receive its subsidy from the government.

3.—Price fixing functions would be taken from OPA.

In view of current discussion of price control methods which involve subsidies consideration of British experience should be interesting to the American meat packer. At the beginning it should be emphasized that there are vast differences between the situation in Britain, where the government can exercise effective nationwide control over food production, importation, pricing and distribution, and in the United States.

Perhaps this can be brought out most clearly by weighing the present status of control over food prices and distribution in the United States against the following statement on subsidies, made

by the British Chancellor of the Exchequer on April 12, 1943:

"It has been a cardinal point of policy that subsidies and tax remission should not be granted until an effective control of prices, and in most cases also of supply, has been obtained. . . ."

The following discussion of British food costs and subsidies is based on data furnished by the British Information Services in the United States.

In the first 18 months of the war, British food costs rose considerably, though a certain control was exercised by some subsidies and price control. By April, 1941, the food part of the official cost-of-living index had risen 23 per cent and the whole index 28 per cent since the outbreak of war.

In April, 1941, the British government announced that it would stabilize the cost-of-living at not more than 30

per cent above the pre-war level, and urged that wage rates should also be stabilized. This has been achieved. By applying subsidies to the articles that play the most important part in a working man's budget, the cost-of-living index has been kept almost static since 1941, and is now 30 per cent above the pre-war level. Wage rates in Great Britain have risen about 32 per cent in the same period.

Food is given a weight of 60 per cent in the cost-of-living index, and the control of food prices has, therefore, been the most important single factor in preventing the cost-of-living index from rising. As is shown in the following table, individual food prices have risen very little, and in some cases even fallen, since April, 1941; and the food index as a whole has fallen from 23 per cent to 20 per cent above the pre-war level. (See table below.)



FOOD PRICES IN BRITAIN 1939-1943

	Average Price (per lb. except where otherwise indicated)			Increase over Price in September, 1939, Pct.
	September 1939	April 1941	April 1943	
Beef, British	s.d.	s.d.	s.d.	
Ribs	1.2	1.3½	1.3½ (26c)	7
Thin flanks	7½	9½	9½ (16c)	30
Beef, chilled or frozen	9½	1.0½	1.1 (21c)	27
Ribs	4½	6	6 (10c)	26
Thin flanks	4½	6	6 (10c)	26
Bacon	1.3	1.9½	1.10½ (37c)	80
Margarine				
"Special"	6½	9	9 (15c)	38
"Standard"	10	1.1	1.1 (8c)	23
Cheese				
Weighted Average Increase (for food in the Cost-of-Living Index)	0	23%	20%	

Some of the most basic foods, not shown in the table, were allowed to rise little or not at all between September, 1939 and April, 1943. Prices of sugar, eggs and potatoes were held to no gain while bread rose only 9 per cent.

The price reductions to the consumer achieved through subsidies include a reduction of 3½d. (5.8c) per lb. attained for meat.

The total cost of food subsidies varies at different times. In the three-month period ending March 31, 1942, the subsidies paid by the government on various foodstuffs were running at the annual rate of \$548,000,000. Of this total, annual expenditures on meat would amount to \$92,000,000, and for bacon and ham, milk products and other small items, \$28,000,000. For the year ending March 31, 1943, the annual rate of food subsidies was \$580,000,000. Estimated comparative food subsidy payments of Great Britain and the U. S. are shown at the top of page 12.

How Subsidies Are Applied

The methods of applying subsidies vary. The Ministry of Food is the sole importer of food products and the sole purchaser of many products produced in Britain. Over a very wide field the method adopted is, therefore, for the ministry, having purchased the food from the producer, to sell it at lower prices to wholesalers and retailers, who are thus able to put it on the market at the prices fixed by the Ministry of Food.

The subsidy, in such cases, is the difference between the price paid by the Ministry and the price it receives from the wholesalers and retailers.

Since about a third of Britain's food is imported, the Ministry of Food has to meet higher world prices, high shipping rates (increased also by the necessity to bring food from longer distances and in slow convoys), and high insurance rates. Without subsidies, this would have greatly increased the retail cost of imported food.

Subsidies to Producers

With regard to food produced in Britain, the Ministry of Food in purchasing the food from producers fixes the prices it pays, and these prices necessarily take into account the increased production costs of farmers (which include much higher agricultural wages). Here again, the subsidies prevent these higher costs from being handed on completely to the retail purchaser.

In some cases, subsidies are paid directly to producers or dealers to encourage production or to cover special costs. For example, flour millers receive a rebate on the price they pay for wheat to compensate them for the low fixed price of flour. Potato growers receive a subsidy of \$40 per acre to "reduce the financial risk of crop failure to farmers without previous experience in potato growing . . . and to provide a cash advance" which is often needed. Subsidies to cover special transportation costs have been paid on potatoes and fish.

Enforcement of OPA Meat Regulations a Huge Task

By C. B. HEINEMANN, JR.

Washington Representative,
The National Provisioner

EVER since the establishment of price ceilings on meat, legitimate packers, wholesalers, retailers, producers, and livestock marketing interests have been seeking adjustments to eliminate inequities from the regulations. The same is true with regard to the rationing of meat under Ration Order 16.

The long list of amendments and adjustments under each of the present regulations is convincing evidence that some, at least, of the many protests have been effective, and that the authorities are not completely blind to all need for change.

Each segment of the meat and livestock industry—in fact, each individual engaged in the industry—has one or two ideas about what should be done to avoid ruinous inflation and still encourage production from the range to the sausage kitchen. In some instances, as in the case of the Live Stock and Meat Council, several segments of the industry have been able to get together and agree on certain steps.

On two propositions, however, there is almost universal agreement both in the industry and in the government. These may be stated as follows:

1.—Some control of prices and allocation of product is necessary at the present time to avoid inflation and to encourage fair distribution.

2.—Whatever type of control is established should be strictly and fairly enforced.

Taking the present regulations as they are, without comment as to their reasonableness or fairness, it is the purpose of this article to discuss enforcement alone. This is done with the idea that whatever the regulations may be now or in the future, the law-abiding members of the industry suffer severe hardships and penalties if their competitors are allowed to violate the regulations at will.

The information herein contained should bring some comfort to those who have long deplored the flagrant violations reported from all sections of the country. The information covers only violations subject to OPA enforcement, i.e., violations of price ceilings, rationing regulations, and Meat Restriction Order 1 prior to April 1, 1943. Since April 1, Meat Restriction Order 1, later succeeded by Food Distribution Order 61, has been administered by the War Food Administration.

In discussing enforcement problems, OPA officials indicate that ration and price violations are usually found to-

gether. On some occasions, they point out, unlawful prices are charged with no corresponding ration violations, but, the general rule of cases involves deliveries without surrender of ration coupons, as well as the charging of excessive prices. The incentive for both violations is found in the price premium paid.

At the present time, there are few, if any, unlawful transactions which may be detected by investigation of the books of sellers or buyers. In other words, the books usually reflect lawful prices, weights, and receipt of the proper amount of ration currency. This means that most unlawful sales are consciously entered into by the buyer and seller, and that the excess prices are covered in unrecorded side-payments.

Illegal Deals Hidden

Naturally, enforcement agents find it very difficult to uncover this type of unlawful activity. It is one thing to suspect a dealer of operating on a black market and another to prove this suspicion in court.

The status of poultry should be distinctly brought out in any discussion of problems of enforcing meat ceilings and regulations. Although poultry dealers are operating under price regulations, poultry is not rationed and there seems to be no likelihood that it will be rationed. It is so simple for almost any householder to raise and sell chickens and other poultry, that any attempt at rationing would be doomed to failure. Of the large countries now in the war, only Germany has made any attempt to ration this commodity, and information indicates that the German program has been an utter failure.

The relationship between meat and poultry is such that poultry has exerted a very disturbing influence upon the meat program. Dealers in poultry have a powerful incentive to ignore or otherwise violate their price ceilings. This incentive is found in the fact that the consumer demand is not limited—as is the consumer demand for meat—by rationing regulations.

OPA enforcement officials concerned with meat violations regard the poultry situation as one which has seriously increased violations by meat packers, wholesalers, and retailers.

With a comparatively small staff of investigators, the OPA division charged with enforcement of meat regulations has managed to secure legal action against a surprisingly large number of violators. Three types of action are followed, according to the type of violation involved. Each of these is discussed separately below.

1.—CRIMINAL ACTION. In the various courts all over the country more



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than 500 criminal actions have been instituted and prosecuted against persons allegedly violating one or more of the meat regulations. Less than one per cent of those accused have been acquitted after trial. In building up this record, the burden of securing adequate evidence has fallen upon OPA investigators. While they are frequently assisted by local and Department of Justice officials, the bulk of the work is done by members of the OPA staff.

Sentences passed out by the courts have varied with the seriousness of the violation and the character of the court involved. Jail sentences ranging up to a two-year maximum have been frequent. Where mitigating circumstances are shown, the courts have sometimes sentenced offenders to the payment of small fines.

2.—INJUNCTION SUITS. Over 300 injunction suits have been brought against persons or firms accused of violations of OPA meat regulations. Over 95 per cent of these injunction suits have been successful in that the defendants have been ordered to cease their unlawful activities. These cases usually involve less serious offenses than those in which criminal action is taken. In many injunction suits, the defendants are engaged in some open violations of the regulations on the claimed ground that their activity is not unlawful. In this type of case, the granting of an injunction by a court having the proper jurisdiction usually results in compliance on the part of the defendants.

3.—SUSPENSION PROCEEDINGS. Under Ration Order 16, a special type of enforcement procedure has been made possible. The following quotations from Ration Order 16 show the authority for this type of proceeding:

(Article XX, Section 20.1, paragraph (m))—"No person shall sell or transfer any item of foods covered by this order at a price in excess of the applicable maximum price established for that item by the Office of Price Administration."

(Article XXIII, Section 23.1) "Any 'person' who violates this order may, by administrative suspension order, be prohibited from receiving any 'transfer' or delivery of, or from selling or using or otherwise disposing of, any 'foods covered by this order' or other rationed product or facility. Such suspension order shall be issued for such period as in the judgement of the Administrator, or such person as he may designate for such purpose, is necessary or appropriate in the public interest and to promote the national security."

Under the above provisions of Ration Order 16, the violation of any price regulation may properly be regarded by the Office of Price Administration as a concurrent violation of the ration order. Thus, persons guilty of violating any price regulation governing a rationed food may be punished under the suspension proceeding described in the paragraph last quoted above.

At least 300 suspension proceedings

(Continued on page 23.)

LARD TRADING RESUMED WITH SUSPENSION OF SET-ASIDE ORDER

Trading in lard futures was resumed on the Chicago Board of Trade this week following the suspension of FDO 20, which had required federally inspected packers to set aside 50 per cent of their weekly lard production for purchase by government procurement agencies. The suspension became effective August 1.

The futures market showed some inclination to sag below the ceiling, particularly when it was revealed that at the end of July stocks of lard at Chicago were up over 20,700,000 lbs. from the June 30 total, while stocks at seven markets increased 21,234,000 lbs. during the month (see page 28). Another bearish factor was the announcement by the WFA that civilian pork quotas of commercial and local slaughterers were being increased 5 per cent (see page 10) which, it was believed, would send more fat cuts to the tank.

The War Food Administration explained that it had suspended FDO 20 by issuing Amendment 1 to that order because it no longer is necessary to have a requirement reserving lard for government use. Offerings of lard in the past several weeks have been more than ample to meet the needs of war procurement agencies and it is believed that adequate supplies will now be available without the aid of a set-aside order.

Federally inspected lard production during the six months ended June 30 totalled 953,860,000 lbs., compared with 876,860,000 lbs. for the same period last year. The lard produced in inspected plants generally averages between 50 and 70 per cent of the total national production.

On Thursday prime steam lard (cash) was quoted at 13.75 asked, or 5c under the ceiling, while futures ranged from 13.75 asked for September to 13.50 asked for May.

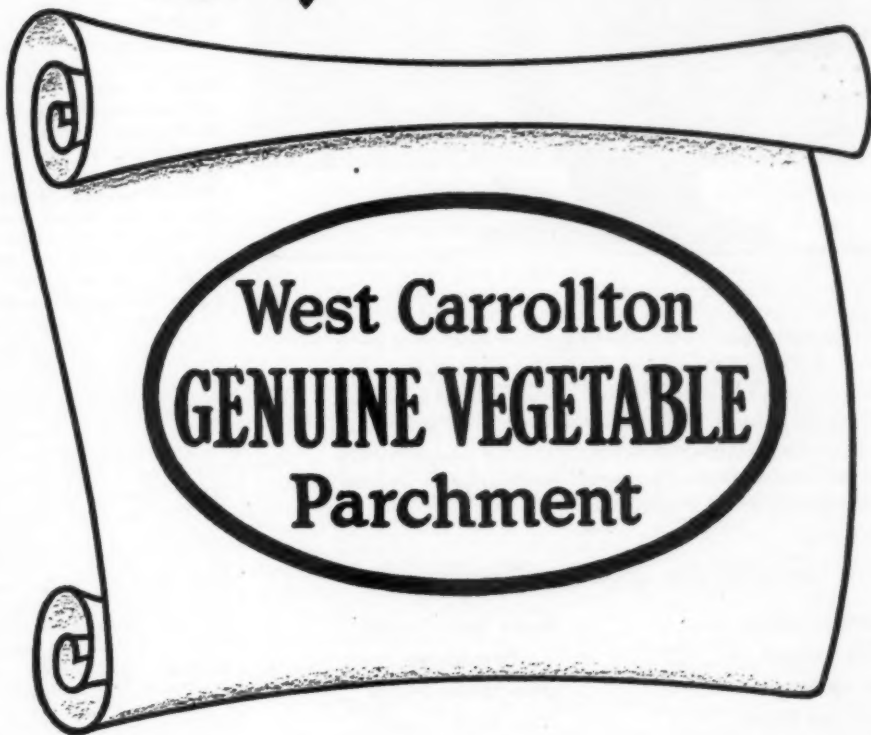
Trade observers believe that packers are likely to divert more of their hog fats into white grease rather than lard in the near future, since soap manufacturers appear to offer a better outlet for the fats.

BEEF ADJUSTMENT GRANTED

Order 35 under RMPR 169, issued by OPA, grants a petition submitted by Edward L. Heuck of San Francisco, Calif., for an adjustment of maximum selling prices for the sale of fabricated beef and/or veal cuts to the War Shipping Administration under the provisions of Amendment 22 to RMPR 169, issued in July. It is reported that OPA recently extended the deadline for filing requests for adjustment of maximum prices for fabricated veal and beef cuts prepared for WSA from July 20 to August 20.

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In wartime it becomes a patriotic obligation to take the best possible care of all equipment. To help, Toledo maintains expert service in 181 cities. We have also prepared a small folder which contains practical suggestions for getting the maximum accurate life from weighing equipment. If you would like copies for distribution to the departments in your plant... write us for what you need. No obligation. Toledo Scale Company, Toledo, Ohio.

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Packer Allowed Freezing Cost on Pork for U. S.

Permissible additions to maximum prices for fresh pork when it is frozen for sale to war procurement agencies were announced last weekend by OPA in Amendment 9 to RMPR 148. The additions are intended to compensate sellers for the extra costs of handling and holding in such sales, and also to minimize the preference of packers for selling pork fresh in the civilian market.

Under Amendment 9, when the packer freezes the pork himself he is allowed to add 10c per cwt. to the maximum price at which he may sell the pork when fresh. If the seller has the freezing done by a commercial warehouse, he may add to the fresh pork ceiling price the actual cost he incurs thereby.

Additions are permitted for the cost of storing and handling the frozen pork when a war procurement agency requires delayed delivery. If the storage is done for the packer by a commercial warehouse, he may recover his actual costs. If the packer stores the meat himself he may collect charges not to exceed the second month's maximum storage rates allowed under GMPR. The latter provision is intended only to equalize the seller's realization for the pork with that he would be able to get in selling fresh pork to civilians. Ceilings for the fresh pork sales, to which the additions may be made, already provide a return for handling costs incurred in the first month of storage.

In collecting storage charges, the seller is required to give the war procurement agency he sells to, a warehouse receipt which shows the length of time the meat was stored.

According to an announcement sent out by the FSCC, sellers shall not include freezer and storage charges in their bid price and shall insert in their bid the following or similar statement: "This bid does not include freezing or storage allowances authorized by Amendment 9 to RMPR 148. Such allowance will be billed as a separate item on voucher covering commodity and will be supported by evidence as required."

Text of Amendment 9 to RMPR 148:

1.—Sec. 1364.26(a) is amended as follows:

(a) The price limitations set forth in the RMPR 148 shall not be evaded, whether by direct or indirect methods, in connection with an offer, solicitation, agreement, sale, delivery, purchase, or receipt of, or relating to, dressed hogs or wholesale pork cuts, alone or in conjunction with any other commodity, or by way of any commission, service, transportation or other charge, discount, premium or other privilege, or by any agreement or other trade understanding: Provided, That the following payments shall not be construed as evasions of such price limitations under the following conditions:

(1) A payment by a buyer to a broker of not to exceed \$0.125 per cwt. in excess of the maximum prices fixed by this regulation for services rendered by the broker to the buyer in connection with a sale of wholesale pork cuts, if the broker has no business affiliation with the seller and if the total compensation received by the broker from both buyer and seller in connection with the sale does not exceed \$0.125 per cwt.

(2) A payment by a buyer to a seller for icing services performed by the seller after March 1, 1943, and before delivery of dressed hogs or wholesale pork cuts to a railroad whose charges are paid directly to such railroad by the buyer, if the charge for such icing service is no higher than the costs actually incurred by the seller in

(Continued on page 22.)

Up and down the MEAT TRAIL

Personalities and Events of the Week

Service banners displayed in all Cudahy Packing Co. plants and branches honoring employees in the armed forces now carry the number 5,395. Cudahy headquarters in Chicago recently reported that a survey of all the company's packing plants and other units disclosed that the company's employees now in uniform represent a ratio of one to three as compared with the total payroll.

Pork reached an all-time high in Memphis recently when Congress King, 5-month-old purebred Duroc boar, brought \$2,500,000 at a war savings bond auction at the annual banquet of the National Duroc Congress. The successful bidder was the Missouri Duroc Association, of which R. M. Mills of Booneville is president. It supplied the \$2,500,000 with 250 pledges, ranging all the way from the governor of the state to 4-H club boys.

Thomas J. Watson, 57, retired manager of the Columbia, S. C., branch of Armour and Company, died recently. He is survived by his widow, three children, a sister and a brother.

O. B. Joseph, chairman of the fat salvage committee of the Civilian War Commission and head of the James Henry Packing Co., Seattle, Wash., recently inaugurated a move to secure five red ration points for every pound of waste fat turned over by housewives to retailers. Joseph is convinced that the points would be a far greater incentive to save fats than the 4c per lb. now offered. He has sent the proposal to the American Meat Institute.

Swift & Company's plant at Seattle, Wash., has 18 employees in the armed services. W. G. Young, manager of the local branch, disclosed recently.

Edwin L. Perry, 58, manager of the Rochester Packing Co.'s store, Rochester, N. Y., died recently. Perry had been associated with the packing firm for 22 years.

Additions and improvements are being made to the plant of the Daily Made Pet Food Co., Los Angeles. Construction will cost \$1,500.

Corp. Wesley C. Denniston, former employee of the Rath Packing Co., Waterloo, Ia., was recently married to Juanita Hodges, a WAC.

Work on a \$300,000 addition to King and Co.'s Hermitage, Va., plant is expected to get under way August 9, and the unit will be completed about January 1, 1944. Henry H. McVey, Jr., plant manager, said the addition will be



HORMEL CHICAGO REPRESENTATIVE HONORED

Ralph Keller (second from right), Chicago representative for Geo. A. Hormel & Co., shown as he was presented a solid gold wrist watch by the Grocery Manufacturers' Sales Executives for the key role he has played in developing the organization. Mr. Keller, a past president of the association, is now chairman of the board. In the group (l. to r.) are James P. Canepa, John B. Canepa Co., Bob White, GMSE president, who made the presentation, William Cassin, vice president, Central Wholesale Grocers, Mr. Keller and T. N. Reynolds, Standard Brands, Inc.

used for storage space and for housing some of the manufacturing facilities now in the company's plant at Richmond. The new unit will increase hog capacity of the plant approximately 25 per cent, it is stated.

C. A. Beins, car route sales manager, Hygrade Food Products Corp., recently spent two weeks in Philadelphia and Washington, D. C., on business.

Swift Makes National Suggestion Plan Awards

The award of \$5,400 in prizes to employees throughout the nation for suggestions to improve Swift & Company's wartime food manufacturing and distributing efficiency has been announced by the company. These prizes bring to \$179,294 the total amount distributed under the Swift suggestion plan since its establishment in 1926. Sixty thousand ideas have been submitted in the intervening period, of which more than 11,000 have been adopted.

Prizes just announced were made on the basis of company-wide competition of suggestors who had previously won regular awards for ideas submitted during the first half of 1943. Top winners included John Baron and J. C. Varecha of the Chicago plant, who jointly submitted an idea to improve fancy meats packaging. Each received \$500 in national awards in addition to original prizes of \$535.

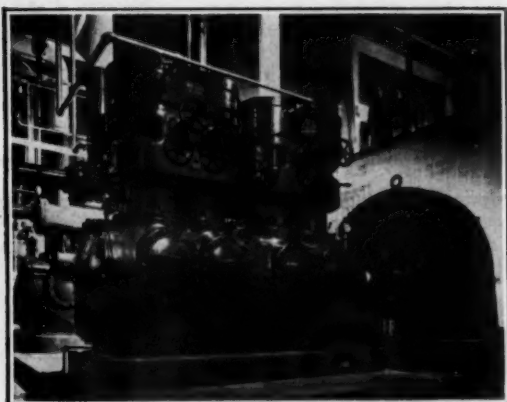
Sydney D. Seymour, 64, nationally known breeder of Guernsey cattle, died recently at his home in Waukesha, Wisc. Seymour, who specialized in registered Guernseys for more than 40 years, had what was reputed to be one of the best herds in the midwest.

A group of Greater Cincinnati retail meat dealers have organized the Retail Meat Dealers' Cooperative to acquire a slaughterhouse in an effort to obtain supplies for their markets. Charles Bauer, temporary chairman of the cooperative, said that "this move is the outcome of plans of the retail meat dealers to get beef, veal, and lamb into their markets to supply the needs of consumers." This is the first time in many years that such a cooperative has been formed by dealers in the area, it is said.

John Francis O'Brien, Chicago, and Mrs. O'Brien recently celebrated their golden wedding anniversary. Mr. O'Brien has been in the meat packing business for 60 years, of which 35 were spent as a sheep buyer for Wilson & Co.

James Boggs, 54, was drowned recently in the Missouri river, St. Joseph, Mo., when he stepped into a hole while wading. Boggs, who had been employed in the sheep yards at the St. Joseph stockyards many years, was an employee of Armour and Company.

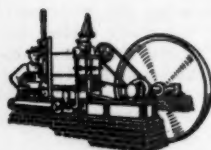
With two markets under its own name and 13 other meat companies and retailers at as many different locations joining it, the Associated Markets of the Acme Packing & Provision Co., Inc.,



90 Years' Engineering Experience Stands Behind



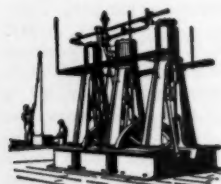
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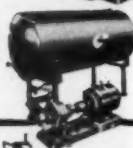
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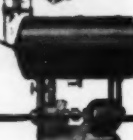
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OF VALUE"

Seattle, Wash., has been formed to feature an extensive sales promotion and advertising campaign in the Puget Sound metropolis. The new sales promotion features the grain feeding ground of the Seattle Packing plant at Malin, Ore., where 6,000 head of cattle are constantly being fed before shipment to Seattle for slaughtering.

Claim for damages totaling \$457,181.25 which were asked by Frye & Co., Seattle, Wash., as the result of a plane crash last winter, has been transferred from local to national jurisdiction. The case was moved from King county superior court to the federal district court in Seattle. Besides the ten crew members of the wrecked experimental bombing plane, there were more than 20 members of the staff of Frye & Co. who died following the crash last February 18. At the time of the mishap, the packing plant was carrying insurance of \$1,251,200 with 29 leading insurance companies.

Frederick Ertel, jr., son of Frederick Ertel, engineer at Wilson & Co.'s New York plant, was killed in action in Tunisia, it is reported.

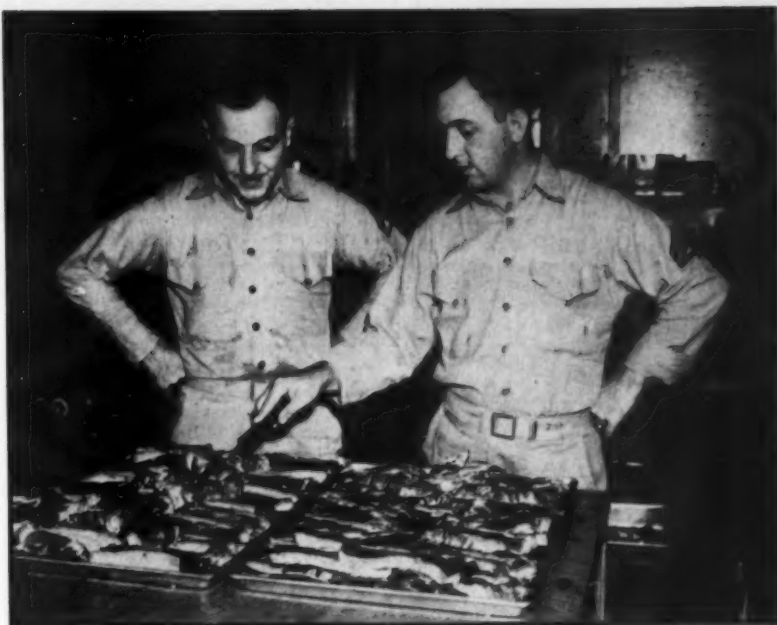
Wilson & Co.'s July issue of its employee publication, *Certified News*, is a colorful and informative Army & Navy "E" edition featuring addresses made by company officials, Army and Navy officers and other dignitaries during Wilson's recent Army & Navy "E" presentation ceremonies. A color photograph on the front cover of the issue depicts the memorable event. The back cover, also in color, shows the company's four flags of unity: the Stars and Stripes, the "E" pennant, the service flag, and the Minute Man flag for war bond participation. The company has more than 5,436 former employees in the armed services, of whom nine are known to have made the supreme sacrifice.

Glenn Hood, provision manager, Armour and Company, Pittsburgh, Pa., has been appointed assistant manager of the smoked meats department in the company's Chicago plant, and Robert McLean, master mechanic, has joined the Armour engineering department in Chicago.

An average wage increase of 7c per hour for about 900 production and maintenance employees of the Hygrade Food Products Corp., Buffalo, N. Y., was recently granted by WLB. The minimum wage was set at 70c per hour.

Plans have been announced for the construction of an addition to the Swift & Company unit at So. St. Paul, Minn. The addition will be two stories on top of the present building and will be constructed of brick and reinforced concrete.

Building permits for three storage sheds have been issued to John Morrell & Co., Sioux Falls, S. D. The sheds, two of them tank storage sheds and the other a sawdust storage shed, are to be constructed at a cost of approximately \$1,850. A building permit was also issued for an addition to the company's paint house.



JUICY STEAKS FOR SOUTH PACIFIC FIGHTERS

Twin mess sergeants Lester J. (left) and Lawrence F. Spurgeon inspect twin trays of steaks ready for the broiler and Marine appetites in the South Pacific. Besides being twins, Les and Larry are acclaimed as two of the best cooks in the whole corps. (U. S. Marine Corps Photo.)

J. H. Breen, head of W. A. Maling & Co., Halifax, Nova Scotia, wholesale meat dealers and ships' suppliers, is sponsoring a movement aimed at establishing a corps of mounted police for Halifax.

Tom Love, prominent Elizabeth City, N. C., meat dealer, recently told members of the local war meat committee that construction of a proposed slaughterhouse would prove unprofitable because of the low ceiling prices.

Armour and Company is preparing to ship more than 12,000 Christmas gift boxes to company employees in the armed services—more than twice the number shipped last year. The company's Pittsburgh, Pa., office has sent letters to homes of local employees requesting their latest addresses. Deadline for shipping Christmas packages to servicemen overseas is October 15.

Fire, starting in the curing depart-

ment, recently destroyed the Prineville (Ore.) Packing Co.'s entire plant. The plant had been in steady operation since 1939, with a capacity of 75 hogs and 30 cattle per week.

The war meat committee of Pueblo county, Colo., announced recently that three proposed slaughter plants for Pueblo may be completed this fall. The firms planning to build are the Valley Packing Co., May Mercantile Co. and the Gorsich Mercantile Co.

The Paul Campbell packing plant at Deming, N. M., has been completed and is now in production. The plant has a capacity of 12 beeves daily, with coolers having a total capacity of 18,000 lbs. of dressed meat. Campbell plans to base his production on fattened livestock from producers rather than to feed out his own animals.

Scheduled to start operating in November, a large rendering plant is being erected three miles west of Monte Vista, Colo., by Joe Douglas of the Central Produce Co. and Kenneth Sohn. Equipment of the new plant will include a large boiler, rendering vats, presses and grinding machines.

Corp. James S. Eaton, formerly employed in the purchasing department of the Rath Packing Co., Waterloo, Ia., is now studying advanced psychology at the University of Minnesota.

John J. Woulfe, 37, scaler, Siegel-Weller Packing Co., Chicago, died recently after a 16-month illness. Woulfe had been associated with the company for 12 years. He is survived by his mother, two brothers and a sister, all of whom live in Ireland.

★ Industry Honor Roll ★

SCHOOLEN, PAUL.—Pvt. Paul Schoolen, former employee of John Morrell & Co., Ottumwa, Ia., was killed in the South Pacific on December 9, 1942. A company Christmas box, addressed to Pvt. Schoolen, was returned by the War Department marked "Killed in Action." He had been employed in the company's by-products department.

This?

**MEAT SHIPMENTS
SPOIL; IMPROPER
WRAPPING BLAMED
War Effort Retarded**

...or this?

**PACKER WINS
"E" AWARD FOR
QUALITY OUTPUT**

Lauded for Product
Freshness and Excellence

**HPS
STA-TUF**

Wet-Strength Paper Keeps
Meats in Perfect
Condition

100° in the shade...or 10° below zero
—meats wrapped in HPS STA-TUF
ship perfectly...reach destination in
tip-top condition.

STA-TUF is the original wet-strength
wrap famous for toughness and dur-
ability. Soaking wet, it does not pulp.
Dry—it wraps easily...does not scuff,
tear, pop or crack. Porous—it permits
meats to "breathe"...valves off excess
moisture...stops sweating, prevents
mould.

STA-TUF protects low-temperature
shipments perfectly, too. It shuts out
destructive air currents, prevents "dry-
ing out"...stops freezerburn losses...
provides complete protection for
meats enroute.

Don't take a chance these critical
days. Play safe...be sure. Wrap your
meats for shipment in STA-TUF...
the wet-strength paper that provides
proved protection.

**H. P. SMITH
PAPER CO.**
3001 WEST SIXTY-SIXTH ST.
CHICAGO

WAXED, OILED, WET-STRENGTH,
AND LAMINATED PAPERS

ALL-MEAT SAUSAGE ALLOWED PREMIUM

Amendment 5 provides that an addi-
tion of 50c per cwt. may be made to
base prices for Grade AA frankfurters
and bologna made entirely from meat
and containing no extender. Invoices
covering the sausage must contain a
statement that the product is all meat,
containing no extender. Manufacturers
are permitted to mark such products
and their containers with the term, "all
meat."

Amendment 6 contains a provision
(similar to those already included in
RMPR 169 and RMPR 148) permitting
sellers to charge buyers for the initial
icing of refrigerated cars containing
product covered by this regulation. It
also authorizes the addition of \$1.00
per cwt. to base prices on sales of pork
sausage packaged in 1-lb. waxed paper
cartons. The texts of these amendments
follow:

AMENDMENT 5

Section 12 (c) (3) is added to read as follows:
(3) All Meat Products. On frankfurters and
bologna meeting the requirements for Grade AA
and containing no extender there may be added
\$0.50 per cwt.: Provided, that the seller states
on his invoice that the product is an all meat
product containing no extender. Manufacturers
of frankfurters and bologna containing no ex-
tender may, in addition to the label required
by Section 4, mark such products, and their con-
tainers, "All Meat."

This amendment shall become effective August
9, 1943. Issued August 3, 1943.

AMENDMENT 6

Maximum Price Regulation No. 389 is amended
in the following respects:

1.—Item 1 of the table contained in Section
12 (a) is amended by the addition of footnote
"3)" to follow the word "Pork" and to appear
below the table, to read as follows:

"On sales of pork sausage in sheep casings,
packaged in 1 pound wax paper cartons, seller
may add \$1.00 per cwt.

2.—Section 7 is amended to read as follows:

(7) Indirect price increases. No person shall
evade any of the provisions of this regulation by
any scheme or device and no person shall in-
directly charge or receive for sausage subject to
this regulation a price higher than the maximum
prices permitted by this regulation. No person
shall as a condition of selling any such sausage
require a purchaser to buy any other meat or any
other product. Provided, That a payment by a
buyer to a seller for icing services performed by
the seller after June 1, 1943, and before de-
livery of sausage to a railroad whose charges are
paid directly to such railroad by the buyer shall
not be constituted as an evasion of such price
limitations, if the charge for such icing services
is no higher than the cost actually incurred by
the seller in performing such service and in no
event higher than the charge which could law-
fully have been made by the railroad if such
services had been performed by the railroad.

This amendment shall become effective August
3, 1943.

WFA Bans Cold Storage of Canned Meat, Other Foods

Sterile canned meat may no longer be
stored in refrigerated warehouses, the
War Food Administration announced
last weekend in FDO 70 and DFDO 70.1,
effective August 3. The order applies
to all public cold storage warehouses,
cold storage houses operated by meat
packing plants and cold storage houses
usually known as apple houses, but not
to refrigerated storage space in whole-
sale and retail stores.

Beer, wine, liquor; canned fruits and
vegetables (except citrus concentrates);
sterile canned meat; dried whole milk

in certain types of containers; canned
condensed milk and dried skim and
evaporated milk; canned processed
cheese, and flour and cereal products
must be moved out of refrigerated
space after the expiration of the current
storage month applicable to each item
or lot of commodities in storage. Cold
storage operators are prohibited from
accepting these products for storage
after August 2.

Under the order operators of refrig-
erated storage facilities are prohibited
from reserving space for more than 72
hours unless they are furnished with cer-
tain numbers for copies of bills of lading for
commodities which have been shipped to
the warehouse or other adequate evi-
dence that they have been shipped or
are en route. This provision does not
apply to reservation of storage space
for any food in its natural or un-
processed state which has not previously
been packed, wrapped, or prepared for
market.

LICENSING PLAN INCOMPLETE

Officials of the Department of Agri-
culture revealed this week that the over-
all system of licensing slaughterers,
which will supersede all food distribu-
tion orders affecting slaughter and dis-
tribution of meat, has not been com-
pleted but should be released next week.
According to the original announce-
ment, the plan will become effective
August 15.

INVENTIONS WANTED

★ An old established metal fabri-
cating company with complete
production and selling organiza-
tion wants PATENTS or INVEN-
TIONS which utilize its heavy
manufacturing facilities.

★ PACKING HOUSE EXECUTIVES
—if you need a mechanical idea
of one of your employees devel-
oped or manufactured, we can
help you.

★ PACKING HOUSE EMPLOYEES
—if you have ideas for labor
saving or product improvement in
your work, we will develop and
produce on royalty basis, or pur-
chase outright.

If interested, send us patent num-
bers or a general description
leading to further negotiation.

BOX W-406

THE NATIONAL PROVISIONER
407 S. DEARBORN ST., CHICAGO 5, ILL.

CHANGE IN CUT-OUT TEST; DRESSED TEST IS ADDED

FOR some time the staff of THE NATIONAL PROVISIONER has realized that the abnormal circumstances under which pork is now being processed, priced and distributed have impaired the value of the hog cut-out test, especially when it is calculated in the conventional manner. However, this publication has been reluctant to change its test method to meet a situation which, it was believed, might prove temporary. Moreover, it appeared undesirable to put the test on a basis not comparable with earlier periods.

Under normal conditions the hog cut-out test shows (theoretically) the amount that can be realized from the sale of the cuts from a hog if these are marketed immediately in round lots. This total of realizations is then compared with the total cost of the animal (including handling, overhead and condemnation loss) to arrive at the plus or minus cutting margin.

Intermediate Indicator

It is hardly necessary to state that the limitations of the hog test must be recognized in using it. Test results are theoretical. Considerable estimating is required in the calculations, even under normal circumstances. Test results do not represent realized profits or losses; they do not indicate whether the end results, after the pork and lard have been processed and sold, will be profitable or unprofitable.

Perhaps the hog cut-out test can best be described as a trial balance taken at

an intermediate stage in pork operations. It affords the packer a vantage point from which he can, looking backward, evaluate his hog buying policy, and looking forward, plan his processing and distribution policies. It might be said that the change in the cutting margin from week to week is more significant than the margin itself.

Moreover, since the prices at which product can be sold fresh or transferred to other departments for processing are those used in the cutting test, the operations of the pork departments (other than hog kill and cut) show profit or loss as compared with these original market values. The profitability or unprofitability of the pork business as a whole can be found only by adding the profits or losses for all processing and merchandising divisions and adjusting this total by the amount of the original cutting margin.

Sometimes persons outside the industry have interpreted the hog test as an absolute indicator of the profitability of pork operations, or, even more commonly, have looked upon it as a packer propaganda device for creating the impression that overall operations were being conducted at a loss whereas, in fact, results were favorable. The latter belief has been strengthened by the circumstance that the cut-out test has shown a minus margin more frequently than a plus one.

As a matter of fact, a cutting loss merely indicates that the green product starts through the plant with a cost

handicap which, if not too large, may well be offset by profits accrued in processing and merchandising departments.

In the past 18 months cutting tests made on the conventional basis have shown fantastic losses, but the results of packers' operations show that they have not become unprofitable in any such degree as published cutting loss figures would suggest. Although it does not follow that overall pork results must be unfavorable because hogs cut at a moderate loss, the occurrence of heavy minus margins over a protracted period indicates either:

1.—That the industry's pork losses are very severe, or

2.—That the hog test, because of changed conditions, no longer reflects the real situation.

It is evident that the latter statement applies today since the events of the last two years have obliterated normal trading and normal price relationships. There has been no carload market for green meats in the pre-war sense. Processing and selling margins have been distorted by OPA regulations, supply shortages and other factors.

New Pricing Basis

However, since there appears to be no better operating yardstick available, the hog test must be adapted to changed circumstances. In the case of THE NATIONAL PROVISIONER short form hog test this is being done by changing the pricing basis in the following manner:

1.—For green meats, instead of using the carload ceiling, loose basis, Chicago, minus deductions for handling, brokerage, etc., the Provisioner will henceforth use the regular Chicago ceiling price, minus the $\frac{1}{2}$ c deduction for shipments of more than 5,000 lbs. but less than a carload, minus a $\frac{1}{4}$ c deduction.

(Continued on page 31.)

CUT-OUT TEST ON LIVE AND FINISHED YIELD BASES

	—180-220 lbs.—						—220-240 lbs.—						—240-270 lbs.—					
				Value						Value						Value		
	Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield		Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield		Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield	
Regular hams	13.9	20.2	21.4	\$ 2.97	\$ 4.32		13.7	19.4	21.0	\$ 2.88	\$ 4.07		12.9	18.1	23.0	\$ 2.97	\$ 4.16	
Skinned hams																		
Picnics	5.6	8.1	20.0	1.12	1.64		5.4	7.7	20.0	1.08	1.54		5.3	7.5	20.0	1.06	1.50	
Boston butts	4.2	6.1	24.5	1.03	1.49		4.1	5.8	24.5	1.00	1.42		4.1	5.8	23.5	1.06	1.36	
Loins (blade in)	10.1	14.6	23.3	2.35	2.40		9.8	13.9	21.8	2.14	3.03		9.7	13.6	20.8	2.02	2.83	
Bellies, S. P.	11.0	15.9	17.3	1.90	2.75		9.5	13.5	16.3	1.55	2.20		8.9	12.5	15.3	1.30	1.84	
Bellies, D. S.							2.1	3.0	15.0	.32	.45		8.5	12.0	15.0	1.28	1.80	
Pat backs							3.2	4.5	10.5	.34	.47		4.5	6.8	11.0	.50	.70	
Flats and jowls	2.8	4.1	10.1	.28	.41		3.0	4.3	10.1	.30	.43		3.4	4.8	10.1	.34	.48	
Raw leaf	2.2	3.2	12.0	.26	.38		2.2	3.1	12.0	.26	.37		2.2	3.1	12.0	.26	.37	
P. S. lard, rend. wt.	12.5	18.1	12.8	1.60	2.32		11.0	15.6	12.8	1.41	2.00		10.1	14.2	12.8	1.29	1.82	
Apertures	1.6	2.3	16.0	.26	.37		1.6	2.3	13.5	.22	.31		1.6	2.3	12.0	.19	.28	
Regular trimmings	3.1	4.5	17.8	.55	.80		2.9	4.1	17.8	.52	.73		2.8	4.0	17.8	.50	.71	
Feet, tails, neckbones	2.0	2.9		.12	.19		2.0	2.8		.12	.18		2.0	2.8		.12	.18	
Offal and miscellaneous				.50	.71					.50	.71					.50	.71	
TOTAL YIELD AND VALUE	69.0	100.0		\$12.94	\$18.78		70.5	100.0		\$12.64	\$17.91		71.0	100.0		\$12.59	\$17.74	
				Per cwt. alive						Per cwt. alive						Per cwt. alive		
Cost of hogs				\$14.33						\$14.34						\$14.14		
Credit for subsidy				1.30						1.30						1.30		
				13.03	Per cwt. fin. yield					13.04	Per cwt. fin. yield					12.84	Per cwt. fin. yield	
Condemnation loss				.07						.07						.07		
Handling and overhead				.63						.64						.64		
TOTAL COST PER CWT.				\$13.73	\$19.90					\$13.65	\$19.36					\$13.39	\$18.86	
TOTAL VALUE				12.94	18.78					12.64	17.91					12.59	17.74	
-Cutting margin				.79	1.12					1.01	1.45					.80	1.12	
+Cutting margin																		
-Margin last week																		

LATE NEWS FLASHES

Amendment 5 to MPR 286, effective August 6, allows \$2 per cwt. increase over the zone price on sales of frankfurters and bologna to the War Department for delivery to Arizona and California from August 6 to September 6.

The Office of Price Administration this weekend issued three amendments to maximum price regulations covering meats. The amendments are Amendment 24 to RMPR 169, Amendment 8 to RMPR 239 and Amendment 1 to MPR 398. The amendment to MPR 398, changing the method of describing variety meats so that the type named can no longer be confused with grade, is the most important.

In Amendment 1 to MPR 398 the various meat by-products formerly designated as types A and B are described in a simple manner for pricing purposes. For example, in the case of livers and tongues, the regulation formerly places product which was unblemished and uncut into Type A and all other products into another type.

The amended regulation no longer refers to Type A or Type B. Black or

blemished livers are given a different price from all other livers. Mutilated tongues are designated as canner tongues and priced accordingly.

The price lifts in MPR 398 are modified to reflect the changes. In addition prices are added for certain items such as green calf heads, smoked and cured kosher tongues and smoked and cured pork tongues. The prices of certain items have been reduced because complaints from industry have shown that the maximums were out of line with those prevailing when the regulation was issued. The addition allowed for packaging is changed to limit the \$1.50 per cwt. addition to packaging sweetbreads, cutlets, lamb and veal livers and chitterlings. The term "container" is defined. Also under the amendment to 398 the overages that may be charged by hotel supply houses to purveyors of meals are limited since it was not intended that retailers be charged a \$2 addition. The amendment also permits the seller to charge for storage of frozen product and for freezing by a commercial freezer in the same manner as is permitted by Amendment 9 to RMPR 148 on sales to war procurement agencies. For all variety meats and edible by-products sold in a straight or mixed carload the seller shall deduct 25c per cwt. from the applicable zone price.

Amendment 24 to RMPR 169 permits sale of fabricated beef cuts to the War Shipping Administration and to con-

tract schools feeding armed personnel without regard to any quota restriction. The amendment further provides that hotel supply houses may sell and deliver beef and veal carcasses and wholesale cuts without affecting their status. A specific prohibition has been inserted against the sale of trimmed beef tenderloin to retailers.

Amendment 8 to RMPR 239 reduces the discount on carload sales of lamb and mutton to 25c per cwt., eliminating (Continued on page 35.)

Allow Freezing Cost

(Continued from page 14.)

performing such services and no higher than the charge, which could lawfully have been made by the railroad if such services had been performed by the railroad:

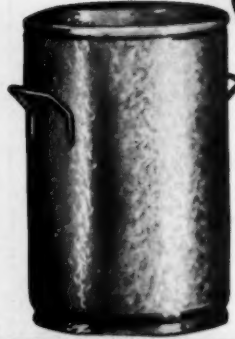
(3) A payment by a war procurement agency to a seller (i) for freezing and/or storing dressed hogs or wholesale pork cuts purchased by the agency if such freezing and/or storage charges were actually incurred by the seller and are evidenced by an invoice and warehouse receipt duly issued to the seller from a commercial warehouse; or (ii) for storing dressed hogs or wholesale pork cuts if the storage services were performed by the seller, and not by a commercial warehouse if such services are evidenced by a warehouse receipt, showing the length of the storage, issued by the seller to the war procurement agency; and if such charges do not exceed the second month's maximum storage rates (under the GMPR) of commercial warehouses in the vicinity of the place where the storage occurred.

2.—Schedule III (h) of Section 1364.35 is added to read as follows:

(h) For freezing, in the seller's plant and not in a commercial warehouse, dressed hogs or wholesale pork cuts sold by the seller to war procurement agencies, \$0.10 per cwt.

This amendment shall become effective July 2, 1943.

GLOBE TUBS AND DOLLIES



If you want meat containers or other kinds of pails and tubs that will give you long, satisfactory service, even with rough handling, let Globe supply your needs.

Our tub dollies, too, are designed and made for long, hard wear. Supplied with high grade 3" casters, and either 21" or 24" in diameter. Write for full information.

THE GLOBE COMPANY

4800 PRINCETON AVENUE • CHICAGO, ILLINOIS

PRAGUE POWDER MILD • RICH • DESIRABLE

A cure with a reputation.

Can be used for everything

—Hams, Bacon, Sausage.

THE GRIFFITH LABORATORIES, INC.

CHICAGO • TORONTO • NEWARK

WILSON & CO. Producers—Importers—Exporters NATURAL SAUSAGE CASINGS

Plants, Branches and Agents in Principal
Cities Throughout the World



General Offices—4100 S. ASHLAND AVE., CHICAGO, ILL.

Enforcing Meat Regulations

(Continued from page 14.)

have been initiated and prosecuted against violators of meat regulations by OPA Enforcement officials. These proceedings have resulted, in almost every case, in an administrative order prohibiting the violator from dealing in rationed products. The periods of suspension have ranged as high as one year.

The legitimate packer or meat dealer may feel that this report on enforcement activity is small comfort, in view of the fact that many of his competitors are violating the regulations without any apparent regard for penalties. The many cases, however, where proper punishment has been meted out represent a tremendous amount of work and time on the part of enforcement officials. As it becomes obvious that the courts and price officials mean business, it is felt that violations will be reduced to a minimum.

Meanwhile, the legitimate packer may speed the day of general compliance by assisting enforcement officials wherever and whenever his assistance may be useful. The general public is inclined to look upon the black market operator in the same tolerant manner as they regarded the bootlegger during prohibition days. Meat packers and dealers, however, are fully aware that black markets are a serious menace to the nation, both now and in the future. Dur-

ing prohibition days, the bootlegger merely violated an unpopular law and he endangered no one but his own customers. Black market operators, on the other hand, endanger the whole economic structure of the nation, and they should be regarded as enemies by all American citizens.

WEIGH YOUR WAR SUPPORT, AD URGES READERS

Reminding readers that in spite of current military successes the real war is just starting, a special full-page advertisement run by Armour and Company in the August 5 editions of more than 175 newspapers in 110 cities from coast to coast emphasizes how consumers can aid the war effort by cooperating on rationing and other wartime measures.

Headlined "How Do You Rate on These 5 Things Today?" the ad asks consumers to quiz themselves on their cooperation on these five points and urges them to do their part in killing the black market, stopping food waste, serving adequate meals, saving waste fats and preventing cheating and chiseling.

Current production delays, the ad points out, "are due in some measure at least to 'chiseling' by people on the home front. . . . It's 'chiseling' to cheat on rationing—to patronize black markets

on meat or gas—to be absent from work without good cause—to put selfish interests ahead of greater production—to spend money for luxuries instead of war bonds."

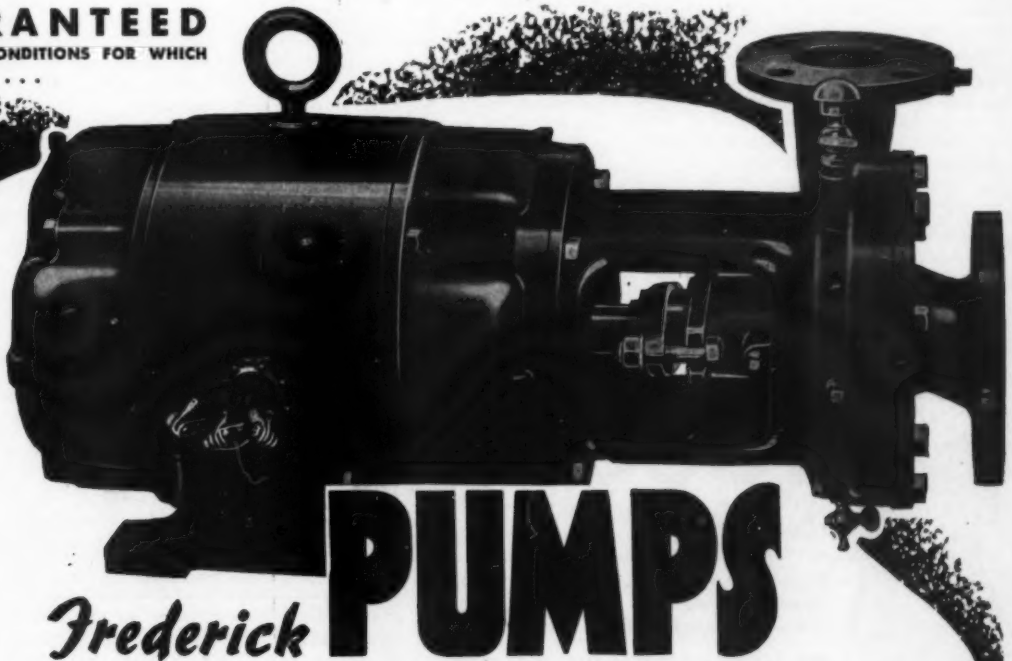
Throughout its current series of advertising campaigns, keyed closely to the war effort, Armour and Company has supplied retail meat dealers with ad reprints, special counter cards, point value charts and other tie-in material which has helped them to explain new developments in the meat situation to their patrons.

\$8,000 INJURY COMPENSATION

A 50-year-old employe of a Newark, N. J., meat plant was recently awarded \$8,000 compensation against the company by Deputy Compensation Commissioner Harry Umberger, as the result of a heart injury sustained when a refrigerator door fell upon his chest at the plant on April 12, 1941. He will receive \$20 weekly for 400 weeks under the award.

The firm by which the workman was employed alleged that he did not receive his injury while on the premises, but several customers of the company disputed this testimony. The injured employe was also allowed counsel fees, hospital and medical expenses and examination costs.

GUARANTEED
TO MEET THE CONDITIONS FOR WHICH
THEY ARE SOLD . . .



TYPES: Horizontal or vertical; Single suction, single stage; Single suction, multi-stage; Double suction, single stage; Double suction, multi-stage.

MATERIALS: Stainless steels, acid resistant bronze, nickel, lead or any alloy required for the service.

DRIVE: Direct connected, belted, chain or gear.

ASK ABOUT THEM—WRITE—

THE FREDERICK IRON & STEEL COMPANY • FREDERICK, MD.



Recent War Agency Orders Affecting the Meat Industry



SALES of dry and wet rendered tankage and dried blood are to be made on the basis of the exact percentage of protein or ammonia content, the Office of Price Administration emphasized this week. As stated in Amendment 1 to RMPR 74 (animal product feeding-stuffs), effective August 9, 1943, this ruling applies to both the domestic and imported products. Possibly equivocal interpretation of the original regulation as to continuance of this selling basis has been made definite by providing that sales shall be "at the rate of" a named figure for each percentage (including fractions) of protein or ammonia in the tankage of dried blood. The amendment also provides for the computation of the maximum price of digester tankage, blood meal and blood flour on a basis of the guaranteed percentage of ammonia in the raw materials used to make these products.

Under the amendment, maximum price for the sale of domestic wet rendered tankage and dried blood, per ton, bulk, shall be at the rate of \$5.53 for each percentage of ammonia therein, plus transportation charges. An equal maximum is set for the imported product, delivered at any point in the U. S. For digester tankage, blood meal and blood flour, the maximum is set at \$5.53 for each percentage of ammonia in the dry or wet rendered tankage or dried blood used to produce it, plus \$6.50 per ton and plus transportation charges.

Other recent orders and statements by the War Production Board, Office of Defense Transportation, Office of Price Administration and other war agencies, which are of interest to the meat packing and sausage manufacturing industry include the following:

TURKEYS.—The War Food Administration acted last weekend to assure that turkeys for American servicemen overseas for Thanksgiving, Christmas and New Year's day dinners would arrive in sufficient quantity and on time by issuing FDO 71. The order prohibits

the sale, purchase, or processing of live or dressed turkeys except as authorized by designated governmental agencies. The order will be lifted as soon as U. S. military overseas requirements—calling for about 10,000,000 lbs. of 1943 crop turkeys—are met. The order applies to marketings of 1943 crop turkeys and affects producers, processors, packers, wholesalers, retailers and food purveyors.

ANTI-INFLATION.—A national advertising program to explain inflation and what the public can do about it begins this month with the publication of advertisements in about 450 leading magazines as a contribution of the Magazine Publishers of America in the fight against inflation, the Office of War Information announced this week. The copy of the advertisements was prepared and contributed by the War Advertising Council. The series will continue for several months in all the magazines, and will have a circulation estimated at about 84,000,000 a month.

DELIVERIES.—Wholesale deliveries of cured, smoked, cooked, or processed meats may be made four days each week over any given route of a motor carrier in the Eastern gasoline shortage area, the Office of Defense Transportation ruled last weekend in General Permit ODT 17-27. However, the ODT said that such deliveries must be made in combination with wholesale deliveries of fresh or frozen meat, poultry or eggs. Previously wholesale deliveries of fresh or frozen meat, poultry, or eggs over any route were permitted on five days of the week, while deliveries of cured, smoked, cooked, or processed meats were limited to two days of the calendar week. Combination deliveries of commodities in the two groups were therefore limited to two days of the week under terms of General Order ODT 17, Amendment 3A. In announcing adoption of General Permit ODT 17-27, ODT said that motor carriers may elect to make wholesale deliveries of cured,

smoked, cooked, or processed meats in combination with wholesale deliveries of fresh or frozen meats, poultry, or eggs on more than two days. But if this is done the maximum number of deliveries of any of the commodities shall be four times per week. ODT officials said that carriers may elect to schedule wholesale meat deliveries under terms of either the General Order or the General Permit, but must make one or the other prevail for all their deliveries of these commodities.

WHOLESALE DELIVERIES.—Wholesale deliveries of cured, smoked, cooked, or processed meats may be made four days each week over any given route of a motor carrier in the eastern gasoline shortage area, the Office of Defense Transportation said this week. However, ODT declared that such deliveries must be made in combination with wholesale deliveries of fresh or frozen meat, poultry or eggs. Previously, wholesale deliveries of fresh or frozen meat, poultry, or eggs over any route were permitted on five days of the week, while deliveries of cured, smoked, cooked, or processed meats were limited to two days of the calendar week. Combination deliveries of commodities in the two groups were limited to two days of the week under terms of General Order ODT No. 17, Amendment 3A. In announcing the adoption of General Permit ODT 17-27, effective immediately, the ODT said that motor carriers may elect to make wholesale deliveries of cured, smoked, cooked, or processed meats in combination with wholesale deliveries of fresh or frozen meats, poultry, or eggs on more than two days. But if this is done the maximum number of deliveries of any of the commodities shall be four times per week.

REFRIGERANTS.—Monthly inventory reports as required by Conservation Order M-28 (chlorinated hydrocarbon refrigerants) must be made regardless of whether the refrigerants are held by owners for their own use or for resale. WPB said this week in issuing Interpretation 1 of the order. The inventory report must show the aggregate quantity in the owner's possession, including stocks of less than 500 lbs. located at various places if the owner's



TOUGH...

The Service FORGEWELD

Built To Take Heavy Pounding
Regular Duty Carries 3,600 lbs. per Set
Heavy Duty Carries 8,000 lbs. per Set
Wheels in Metal, Molded Plastic Wheels

THE SERVICE CASTER AND TRUCK CO.

Division of Domestic Industries, Inc.
719 N. Brownwood Ave., Albion, Mich. Eastern Factory: 444-48
Somerville Ave., Somerville (Boston), Mass. Toronto, Canada:
United Steel Corporation, Ltd., Canadian Licensee.

Drop-forged 3/4" thick top plate with integral king bolt pin... Oversize SAE 1045 steel axle with Hyatt bearing... Swivel ball bearing of twin circles in hardened raceways... (Brinell 250).

SERVICE



FRANK R. JACKLE

Broker

Offerings Wanted of:

Tankage, Blood, Bones, Cracklings, Hoofs
405 Lexington Ave. New York City

HAVE YOU ORDERED

The MULTIPLE BINDER

FOR YOUR 1943 COPIES OF
THE NATIONAL PROVISIONER

A complete volume of 26 issues can be easily kept for future reference in this binder.

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t 7, 1943

total stock is more than 500 lbs. It must include all amounts not actually being used in refrigerating or air conditioning systems. M-28 prohibits delivery of chlorinated hydrocarbon refrigerants for use in or for resale for use in systems of the type described in List B. The interpretation points out that a manufacturer may not charge any such system before delivery nor deliver the refrigerants separately to be used in charging the system. He may, however, deliver systems which had already been charged on the effective date specified in List B.

FAT SALVAGE.—Waste kitchen fat collections throughout the country totaled 8,440,274 lbs. during June, setting an all-time high mark since the inauguration of this program in July, 1942, WPB has revealed. Officials of the fats unit of the general salvage branch emphasized that while the June increase was encouraging, the total collected is still not sufficient to meet war demands. Some states made exceptionally good showings with WPB Region I, comprised of the New England states, ranking first in pounds collected per occupied dwelling and taking second honors in the percentage of the June quota collected.

STEAM-JACKETED KETTLES.—To clarify the restrictions governing the manufacture and sale of steam-jacketed kettles, Limitation Order L-182 was amended this week by the War Production Board. Kettles using steam at

working pressures less than 90 lbs., regardless of end-use, are covered by Order L-182, while those designed to operate with steam at working pressures of 90 lbs. or over will be controlled by Limitation Order L-292, which is to be amended soon.

LEATHER PRODUCTS.—Many civilian leather products whose manufacture was prohibited after June 1, can be produced during the remainder of 1943 out of manufacturers' inventories as a result of action taken by WPB. Under an amendment of Conservation Order M-273, manufacturers are permitted to use, until December 31, cattle hide and calf and kipskin leather for any purpose if it was ordered prior to February 17, 1943, and delivered to them prior to April 1, 1943. However, the products must be completely fabricated by December 31. Previously, the use of such leather was prohibited after June 1. Under M-273, use of cattle hide and calf and kip skin leather, except that delivered to manufacturers prior to April 1, is restricted to the manufacture of military and specified civilian products.

SHIPPING CONTAINERS.—The preference rating for the procurement of wooden or fibre containers for shipping canned foods, glass food containers (except beverage bottles), and closures is raised to AA-3, from AA-4, under the terms of Order P-140, as amended. The AA-4 rating was inadequate for producers or shippers to obtain a sufficient supply of the containers.

A.M.A. PACKAGING COURSE

In cooperation with the U. S. Forest Products Laboratory, Madison, Wis., the American Management Association will sponsor a five-day packaging course for representatives of industry in September. The instruction will be conducted at Madison. Two sessions of the course have been scheduled, one to be held from September 13 to 17 and the other from September 27 to October 1. Additional sessions may be provided during October, if sufficient enrollments are obtained. A moderate tuition charge will be made to cover the cost of the work.

The instruction will be patterned after the courses which have been given regularly for more than a year at the Forest Products Laboratory under Army and Navy auspices, and will deal primarily with the packaging of war materials and supplies. Among the subjects to be discussed are shipping hazards and other factors affecting container design, fastenings for containers, nailed wood boxes and crates (both export and domestic), wirebound and wood-cleated plywood boxes, fiberboard containers (exterior and interior), corrosion prevention (cleaning and preservation), greaseproof and waterproof papers, interior wrapping and packing, Army-Navy requirements for marking containers, procurement of materials, requirements for air-borne shipments, car loading, and other packaging problems created by the war.

Sayer & Company

195 Wilson Avenue INC. Brooklyn, N. Y.

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Selling Agent: THE ADLER COMPANY, CINCINNATI

★ PROTECT ARMY, NAVY, LEND-LEASE SHIPMENTS
★ WITH CAHN STOCKINETTE BAGS AND TUBING ★

★ And remember also that all fresh and
★ cured meats, sausage and specialties
★ can be handled better, processed
★ easier and made more salable with
★ Cahn Stockinettes.

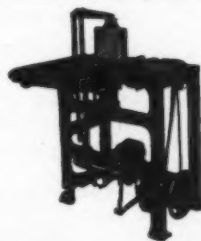
★ Ask for samples and information!

BUY
U. S.
WAR
STAMPS
AND
BONDS

The National Provisioner—August 7, 1943

Extraordinary

That's the type of service these machines are delivering today in meeting America's wartime demand.

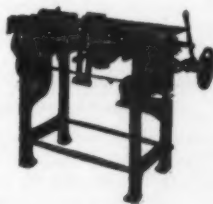


← PETERS JUNIOR CARTON FORMING & LINING MACHINE

This machine sets up 30-40 lard or shortening cartons per minute, requiring one operator. After the cartons are set up, they drop onto the conveyor belt where they are carried to be filled. Can be made adjustable to handle several carton sizes.

PETERS JUNIOR → CARTON FOLDING & CLOSING MACHINE

This machine automatically closes 30-40 lard or shortening cartons per minute, requiring no operator. Open, filled cartons enter machine on conveyor belt and leave machine completely closed. Can be made adjustable to handle several carton sizes.



With high priorities we can furnish a few new machines. If repair parts are required, we can make prompt shipment.

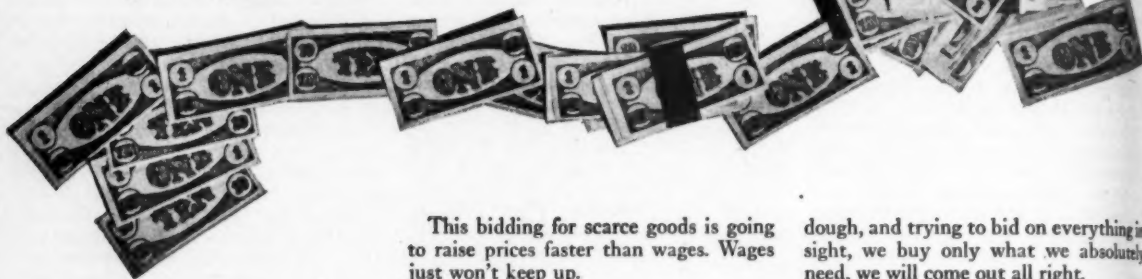
PETERS MACHINERY CO.

4700 Ravenswood Ave.

Chicago 40, Ill.

IF YOU'RE MAKING MORE MONEY

...WATCH OUT!



This bidding for scarce goods is going to raise prices faster than wages. Wages just won't keep up.

So what will people do?

WE WANT TO WARN YOU, before you read this page, that you've got to use your head to understand it.

We also want to warn you that—if you don't bother to read it carefully enough to understand it—you may wake up after this war as poor as a church mouse.

This year Americans are going to make—minus taxes—125 billion dollars.



But this year, we civilians are not going to have 125 billion dollars' worth of goods to spend this on. We're only going to have 80 billion dollars' worth. The rest of our goods are being used to fight the war.

That leaves 45 billion dollars' worth of money burning in our jeans.

Well, we can do 2 things with this 45 billion dollars. One will make us all poor after the war. The other way will make us decently prosperous.

This way the 45 billion dollars will make us poor

If each of us should take his share of this 45 billion dollars (which averages approximately \$330 per person) and hustle out to buy all he could with it—what would happen is what happens at an auction where every farmer there wants a horse that's up for sale.

If we tried to buy all we wanted, we would bid the prices of things up and up and up. Instead of paying \$10 for a dress we're going to pay \$15. Instead of \$5 for a pair of shoes we're going to pay \$8.

U. S. workers will ask for more money. Since labor is scarce, a lot of them will get it. Then farmers and business men who



feel the pinch are going to ask more money for their goods.

And prices will go *still higher*. And the majority of us will be in that same old spot again—only worse.

This is what is known as Inflation.

Our government is doing a lot of things to keep prices down... rationing the scarcest goods, putting ceiling prices on things, stabilizing wages, increasing taxes.



But the government can't do the *whole* job. So let's see what *we* can do about it.

This way the 45 billion dollars will make us prosperous

If, instead of running out with our extra

dough, and trying to bid on everything in sight, we buy only what we absolutely need, we will come out all right.

If, for instance, we put this money into (1) Taxes; (2) War Bonds; (3) Paying off old debts; (4) Life Insurance; and (5) The Bank, we don't bid up the prices of goods at all. And if besides doing this we (6) refuse to pay more than the ceiling prices; and (7) ask no more for what we have to sell—no more in wages, no more for goods—*prices stay where they are now*.

And we pile up a bank account. We have our family protected in case we die. We have War Bonds that'll make the down payment on a new house after the war, or help us retire some day. And we don't have taxes after the war that practically strangle us.



Maybe, doing this sounds as if it isn't fun. But being shot at up at the front isn't fun, either. You have a duty to those soldiers as well as to yourself. You can't let the money that's burning a hole in your pocket start setting the country on fire.

★ ★ ★

This advertisement, prepared by the War Advertising Council, is contributed by this Magazine in co-operation with the Magazine Publishers of America.

KEEP PRICES DOWN!

Use it up
Wear it out
Make it do
Or do without

Proper Hide Handling Described in Pamphlet

Leather is one of the most essential commodities for both military and civilian uses. It ranks right along with steel, rubber, wool, cotton and food, says the Extension Service of the Farm Credit Administration, U. S. Department of Agriculture, in a pamphlet released recently.

The armed forces need increasing amounts of leather for boots and shoes, jackets, helmets, gloves, mittens, harness, straps, belts, holsters, scabbards, gaskets and many other purposes. The men in the Army need many more shoes than they did in civilian life. Farmers, ranchmen and industrial workers likewise need rugged shoes in their jobs of producing food and war materials.

In addition to domestic production, we have for years imported nearly one-fourth of the hides needed to supply our peacetime needs, the pamphlet points out. Today we have no stockpile of leather or hides. War demands are mounting. Imports cannot be increased, but will actually be less because of shipping shortages. To conserve reduced supplies, it has been necessary to place ceiling prices on hides and leather, to allocate hides and skins to tanners, to restrict the sale of leather for domestic use, and to ration shoes. All who produce or handle hides must do their part in getting maximum yield and service from present supplies, the publication explains.

Expediting Production

The farmer or stockman may contribute to the effort by reducing damage by ticks, grubs, sores, barbed wire, brands, and other things that may injure the hide while it is on the animal. It is estimated that 35 per cent of all domestic hides are damaged by cattle grubs alone. This represents the loss of enough good leather to supply shoes for 9 million soldiers for an entire year, it is claimed. It is up to the butcher to see that the hide is not cut or scored or taken off poorly during slaughter. Damage from careless butchering and take-off causes the loss of millions of pounds of valuable leather annually.

Skinner knives should have rounded blades without sharp points. They must be sharpened carefully and the edge kept sharp and straight by frequent sharpening. The knife should never be used with a short, choppy stroke but with a long, sweeping one, the pamphlet explains. It is very important to make the opening cuts straight and in the proper place so that the hide will be as nearly square as possible, will lie flat in cure, and will cut to the best advantage after tanning. The butcher must also guard against cutting the hide when using the knife in the skinning operation.

Serious damage in hide values and potential leather may result from poor or careless curing. Clean, new salt

should be used in curing—at least a pound of salt per pound of hide. Good hides are worth about 30 times as much per pound as salt; it is poor economy to make a small saving on salt and risk a large loss from spoiled hides. Hides should never be left overnight without salt and should remain in the pack until thoroughly cured—about 30 days.



POSTER URGES HIDE CARE

Otherwise, they may spoil during shipping.

After proper curing, the hides should be freed of surplus salt, folded and tied for shipment, continues the pamphlet. They should be shipped in a clean, dry car or truck and care taken that they will not be damaged by nails or metal. They must not come in contact with dirt, iron rust or chemicals.

HIDE CONSERVATION SCHOOL

The first hide conservation school, a part of the Farm Credit Administration program for improving hide takeoff and handling, was recently held at the plant of the Detroit Packing Company, Detroit, Michigan. The instructor in hide takeoff and cure was James Dwyer, a veteran with 39 years experience in the meat industry. H. E. Nesman represented the State Board of Control of Vocational Education; I. D. Clarke, chemist in the hides, tanning materials and leather division, represented WPB, and C. G. Randell the Farm Credit Administration.

Practically all instructions were given the men individually on the killing floor and consisted on demonstrations to floorsmen, rumpers, backers and other butchers of the proper cuts and how to correct any false cuts. The individual instruction was supplemented by two lectures stressing the importance of leather in the war effort and outlining the many uses to which leather items are put in the armed services. The damage to finished leather due to cut-

ting and scoring of hides, grubs, brands, fly bites, wire and brush scratches, and other physical damage was shown through samples. The technique of sharpening knives, the care and handling of them and special points to be observed in skinning of cattle and curing of hides were also discussed.

D. W. Rogers, general manager of the Detroit plant, said that the school was valuable not only in improving hide takeoff and handling, but also in lifting the morale of employees by demonstrating the importance of their contribution to the war effort.

It is planned to have additional hide conservation schools conducted in those plants which already have made requests for this service. These schools will be conducted without charge to the packing companies. Companies which have not already requested this service may care to submit their names now to the American Meat Institute, attention of the department of packinghouse practice and research.

STUDY POSTWAR CANNING

The Can Manufacturers Institute, Inc., New York City, has announced the initiation of an extensive postwar planning program, with Gordon Cole appointed to the newly created position of director of advertising. Cole held the same position with Cannon Mills for the past nine years and is a former chairman of the board of the Association of National Advertisers. He will supervise advertising and consumer education.

Frank J. O'Brien, president of the institute, stated that preparation for the postwar period represents the second and enlarged phase of activity started in 1941, when the research division of the institute undertook a study of the most important phases of the can industry. The results of this research have been tabulated and analyzed and will form the factual background against which much of the postwar program will be built.

APPROVE 350 LOCKER PLANTS

After extensive Senate hearings, 350 new frozen food locker plants, sponsored by the Department of Agriculture and ratified by WPB for the release of critical materials, were recently approved for immediate construction. The new plants are to be built in communities of 15,000 and under, subject to certain U.S.D.A. regulations.

Officials of the Frozen Food Locker Plant Manufacturers' and Suppliers' Association were active in getting adoption of the program. An appropriation of \$840,000 for refrigeration (approximately \$2,400 per plant) is the basis of the program and all necessary locker equipment is included for 350 plants. Fundamentally, the program is designed to make rural areas self-sufficient and all applications will be approved or rejected on this basis, it is stated.

Meat Production Continues Far Above Last Year

Meat production in federally inspected plants during the week ended July 31 totaled 325,000,000 lbs.—6,000,000 lbs. over the preceding week and 49,000,000 lbs., or 18 per cent, over the corresponding period in 1942—the War Meat Board reported this week.

Beef production continued to increase, totaling 111,000,000 lbs. against 107,000,000 lbs. a week earlier. Production of beef during the week ended July 31 approached within 18,000,000 lbs. of output during the comparable period in 1942, the Board reported.

Pork again provided a big proportion of total meat production with estimated hog slaughter for the week totaling 1,177,000 head and total pork production amounting to 186,000,000 lbs. This compared with a total slaughter of 785,000 head and pork production of 119,

000,000 lbs. during the corresponding week in 1942, an increase of 56 per cent.

Veal production rose to 9,000,000 lbs., compared with 8,000,000 lbs. a week earlier, but was still below the 12,000,000 lbs. produced in the comparable week in 1942. Lamb and mutton production during the week was reported at 19,000,000 lbs., up a million lbs. over the preceding week and 19 per cent over the corresponding period in 1942.

Movement of stocker and feeder cattle out of the four principal points (Chicago, Kansas City, St. Paul, and Omaha) to feed lots during the four-week period ended July 30 was 30,823 head, a drop of 24.2 per cent below the comparable period in 1942.

Sows comprised 30 per cent of all hogs slaughtered in inspected plants reporting to the Meat Board during the week ending July 24. This percentage of sows in the slaughter is of about normal proportions.

STOCKS AT SEVEN MARKETS

Continued heavy slaughter of hogs during July was reflected in a sharp increase in lard stocks at the seven leading markets during the month just ended. Hog slaughter has been comparatively heavy during the past couple of months and holdings of lard have been moving slowly upward. At the close of business on July 31 these markets reported holdings of 70,889,292 lbs. of lard of all kinds, compared with 49,655,300 lbs. a month ago and 28,657,121 lbs. on the corresponding date a year ago.

Holdings of P.S. lard increased from 15,187,941 lbs. on June 30, 1943, to 18,323,812 lbs. on July 31; holdings of this commodity on July 31, 1942, amounted to 17,363,211 lbs. Holdings of other lard showed an increase of more than 18 million lbs. On August 1 a total of 52,565,480 lbs. was on hand in storage warehouses, compared with 34,467,359 lbs. a month ago and 11,293,920 lbs. a year ago.

Holdings of S.P. meats in storage on August 1 at 75,432,033 lbs. were a little more than one million lbs. heavier than

the June 30 total at 74,415,131 lbs. On August 1, 1942, a total of 70,100,856 lbs. was in storage.

D.S. meats in storage on August 1 at 61,503,276 lbs. showed a gain of more than 15 million pounds compared with the June 30 total of 46,262,544 lbs. Holdings of D.S. meats in storage at the close of business on July 31, 1942, amounted to 37,914,154 lbs.

Holdings of other cut meats on August 1 totaled 25,894,491 lbs. compared with 21,241,389 lbs. a month ago and 20,570,236 lbs. a year ago.

Stocks of provisions at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee, on July 31, 1943, with comparisons as especially compiled by THE NATIONAL PROVISIONER:

	July 31, 1943 lbs.	June 30, 1943 lbs.	July 31, 1942 lbs.
Total S.P. meats	75,432,033	74,415,131	70,100,856
Total D.S. meats	61,503,276	46,262,544	37,914,154
Other cut meats	25,894,491	21,241,389	20,570,236
Total all meats	162,829,800	141,919,064	128,585,246
P.S. lard	18,323,812	15,187,941	17,363,211
Other lard	52,565,480	34,467,359	11,293,920
Total lard	70,889,292	49,655,300	28,657,121
S.P. reg. hams	5,546,566	5,783,285	10,288,908
S.P. skinned hams	26,571,238	25,788,939	20,867,970
S.P. bellies	40,868,806	40,977,479	35,324,963
S.P. picnic	2,036,423	1,865,428	3,608,985
D.S. bellies	27,216,085	22,066,285	22,219,534
D.S. fat backs	34,286,611	24,196,279	14,690,620

CHICAGO PROVISION STOCKS

Storage holdings of lard and meats at Chicago during July showed sizable gains over the preceding month, it was revealed this week. Holdings of lard during the period increased more than 20 million lbs., the total, at 61,026,144 lbs., compared with 30,291,000 lbs. a month earlier and only 18,472,000 lbs. for the corresponding date a year ago. P.S. lard made since October 1, 1942, totaled 5,547,446 lbs. at the close of business on July 31, compared with 3,917,730 lbs. a month earlier and 3,411,691 lbs. a year ago.

The greatest increase was in other lard which totaled 45,478,698 lbs. at the end of the month against the June 30 total of 26,374,076 lbs. Only 6,214,000 lbs. was on hand on July 31, 1942.

Holdings of D.S. clear bellies during July showed an increase of more than 2 million lbs. At the close of business on July 31, 12,375,548 lbs. was on hand, compared with 10,085,349 lbs. a month ago and 12,053,300 lbs. a year ago.

Stocks of other cut meats totaled 15,704,866 lbs. at the close of July compared with 12,103,020 lbs. a month ago and 9,860,392 lbs. a year ago.

	July 31, 1943, lbs.	June 30, 1943, lbs.	July 31, 1942, lbs.
All bbl. pk.			
(bbls.)	3,851	5,901	9,220
P.S. lard (a)	5,547,446	3,917,730	18,411,000
P.S. lard (b)	1,540,000
Other lard	45,478,698	26,374,076	6,214,000
Total lard	51,026,144	30,291,006	18,472,000
D.S. clear bellies	12,375,548	10,085,349	12,053,300
(contract)	458,000	307,300	1,118,000
D.S. clear bellies	11,916,948	9,778,049	10,934,700
D.S. rib bellies	200,000
D.S. fat backs	26,279,429	17,730,352	6,128,271
S.P. hams	2,061,859	2,429,508	3,608,985
S.P. skinned hams	10,757,986	10,437,427	10,147,119
S.P. bellies	16,901,874	16,520,145	16,800,161
S.P. picnic	1,331,803	1,403,962	1,574,841
Other cut meats	15,704,866	12,103,020	9,860,392
Tot. cut meats	55,443,365	70,715,764	61,846,661

(a) Made since Oct. 1, 1942. (b) Made previous to Oct. 1, 1942.

JUNE FSCC BUYING

Total purchases of fresh, cured and canned pork by the FSCC during June totaled 182 million lbs., about the same as in May. Lard purchases of 147 million lbs. exceeded those in May and were the largest monthly total since the beginning of the purchases program in early 1941.



PREFERRED PACKAGING SERVICE

CELLOPHANE GLASSINE
GREASEPROOF PARCHMENT
BACON PAK LARD PAK

DANIELS MANUFACTURING CO.

RHINELANDER, WISCONSIN

CREATORS • DESIGNERS • MULTICOLOR PRINTERS

CORRECT USE OF SALT WILL HELP YOUR PRODUCT!

• Are you using the right grade and grain of salt? ... the right amount? Does it meet your requirements 100%? If you're not sure, why not let our more than 50 years' experience fulfill

ing the individual requirements of salt users help supply the right answer. Absolutely no obligation, of course. Simply write the Director, Technical Service Dept. Y-1.

DIAMOND CRYSTAL SALT CO., INC., St. Clair, Mich

MARKET SUMMARY

DETAILED INFORMATION INDEX

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Hogs and Pork

HOGS

Chicago hog market this week: Weights under 250 lbs. 10@15c higher; heavier kinds weak to 15c lower.

	Thurs.	Week ago
Chicago, top	\$14.40	\$14.30
4 day av.	13.60	13.75
Kan. City, top	14.00	14.00
Omaha, top	13.80	13.70
St. Louis, top	14.40	14.35
Corn Belt, top	13.65	13.50
Buffalo, top	15.00	15.25
Pittsburgh, top	14.90	14.85
Receipts—20 markets		
4 days	399,000	427,000
Slaughter—		
27 points*	858,132	901,479
Cut-out	180- 220- 240-	
results	220 lb 240 lb. 270 lb.	
This week79 —1.01 —.80	
Last week		

PORK

Chicago carlot pork:

Green hams,			
all wts.	20% @21 1/2	20% @21 1/2	
Loins, all wts..	19 1/4 @22 1/4	19 1/4 @22 1/4	
D.S. bellies,			
all wts.	15 1/4	15 1/4	
Picnics,			
all wts.	19%	19%	
Reg. trim'ngs..	17 1/4	17 1/4	

New York:

Loins, 8-10 lbs.—	25 1/4 @28 1/4
Loins, 10-12 lbs.—	25 1/4 @28 1/4
Loins, 12-15 lbs.—	23 1/4 @27 1/4
Loins, 16-22 lbs.—	22 1/4 @26 1/4
Shldrs., skinned	

8-12 lbs.24 1/4 @27 1/4

4-8 lbs.27 1/4 @30 1/4

Lard—Cash	13.80b	13.80b
Loose	12.80b	12.80b
Leaf	12.37 1/2 b	12.37 1/2 b

*Week ended July 30.

Cattle and Beef

CATTLE

Chicago cattle market this week: Steers and yearlings were strong to 25c up. Cows were 25c lower and bulls steady.

	Thurs.	Week ago
Chicago steer, top....	\$16.75	\$16.50
4 day avg.	15.55	15.40
Kan. City, top	15.60	16.00
Omaha, top	15.50	15.50
St. Louis, top	15.75	16.00
St. Joseph, top	15.00	15.25
Bologna bull, top....	14.65	14.50
Cutter cow, top....	9.25	9.50
Canner cow, top....	8.25	8.25
Receipts—20 markets		
4 days	209,000	203,000
Slaughter—		
27 points*	143,631	146,486

BEEF

Steer carcass, good
700-800 lbs.

Chicago ..	\$19.00@20.50	\$19.00@20.50
Boston ...	20.00@22.00	20.00@22.00
Phila.	20.00@22.00	20.00@22.00
New York..	20.00@22.50	20.00@22.50

Dr. canners, Northern

all weights..12% 14%

Cutters,

all weights..12% 14%

Bologna bulls,

all wts.....12% 15%

*Week ended July 30.

Chicago prices used in compilations unless otherwise specified.

PROVISION STOCKS

Chicago—July 31 (lbs.)

Total lard	51,026,144
D.S. clear bellies.....	12,375,548

By-Products

HIDES

	Thurs.	Week ago
Chicago hide market active.		
Native cows..	.15 1/2	.15 1/2
Kipskins20	.20
Calfskins23 1/4 @27	.23 1/4 @27
Shearlings ...	2.15	2.15

TALLOW, GREASES, ETC.

New York tallow quiet.		
Extra	8.62 1/2	8.62 1/2
Chicago tallow strong.		
Prime	8.62 1/2	8.62 1/2
Chicago greases unchanged.		
A-White	8.75	8.75
New York greases firm.		
A-White	8.75	8.75
Chicago by-products:		
Cracklings	1.21	1.21
Tankage, unit ammo.	5.53	5.53
Blood	5.38	5.38
Digester tankage		
60%	71.04	71.04
Cottonseed oil,		
Valley12% n	.12% n

BUSINESS INDICATORS

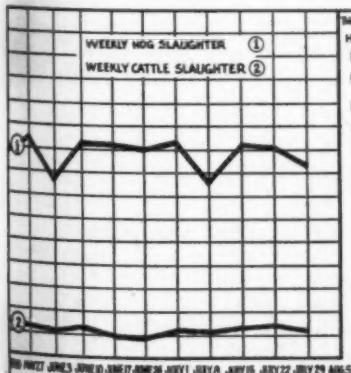
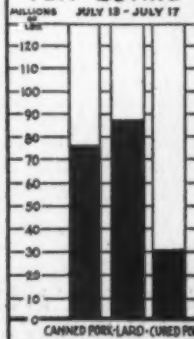
Wholesale Prices (1926=100)

	July 24 1943	July 25 1942
All commodities ...	102.9	98.4
Food	107.0	98.9
Prices (1926=100)	April 1943	April 1942
Farm Products	123.9	104.5

PRICES, KILL AND FDA BUYING

Curves in first column chart show weekly hog and cattle slaughter at 27 market points. Second column curves show price trends for steers, canner and cutter cows, wholesale pork cuts, live hogs and FDA Wiltshire sides.

FDA BUYING



MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

†Carcase Beef	
	Week ended Aug. 5, 1943 per lb.
Steer, hfr., choice, all wts.	21
Steer, hfr., good, all wts.	20
Steer, hfr., comm., all wts.	19
Steer, hfr., utility, all wts.	18
Cow, comm. and good, all wts.	18
Cow, utility, all wts.	16
Hindquarters, choice	23 1/2
Forequarters, choice	19
Cow hindquarters, good and comm.	19
Cow forequarters, good and comm.	17

†BEEF CUTS

Steer, hfr., short loin, choice	33
Steer, hfr., short loin, good	31 1/2
Steer, hfr., short loin, comm.	29 1/2
Steer, hfr., short loin, utility	27 1/2
Cow, short loin, good and comm.	25 1/2
Cow, short loin, utility	23 1/2
Steer, heifer round, choice	22 1/2
Steer, heifer round, good	21 1/2
Steer, heifer round, comm.	19 1/2
Steer, heifer round, utility	17 1/2
Steer, hfr., loin, choice	30
Steer, hfr., loin, good	28 1/2
Steer, hfr., loin, comm.	26 1/2
Cow loin, good and comm.	24 1/2
Cow loin, utility	22 1/2
Cow round, good and comm.	19 1/2
Cow round, utility	17 1/2
Steer, heifer rib, choice	24 1/2
Steer, heifer rib, good	23 1/2
Steer, heifer rib, comm.	21 1/2
Steer, heifer rib, utility	19 1/2
Cow rib, good and comm.	21 1/2
Cow rib, utility	19 1/2
Steer, hfr., sirloin, choice	27 1/2
Steer, hfr., sirloin, good	25 1/2
Steer, hfr., sirloin, comm.	23 1/2
Steer, hfr., cow flank, all grades	18 1/2
Cow sirloin, good and comm.	21 1/2
Cow sirloin, utility	18 1/2
Steer, hfr., cow flank, all grades	18 1/2
Steer, hfr., flank steak, all grades	24
Cow flank steak, all grades	24
Steer, hfr., reg. chuck, choice	19 1/2
Steer, hfr., reg. chuck, good	19 1/2
Steer, hfr., reg. chuck, comm.	18
Steer, hfr., reg. chuck, utility	16
Cow reg. chuck, good and comm.	18
Cow reg. chuck, utility	16
Steer, hfr., c.e. chuck, choice	19
Steer, hfr., c.e. chuck, good	18 1/2
Steer, hfr., c.e. chuck, comm.	16 1/2
Steer, hfr., c.e. chuck, utility	15 1/2
Cow, c.e. chuck, good and comm.	16 1/2
Cow, c.e. chuck, utility	15 1/2
Steer, hfr., forehand, all grades	12 1/2
Cow forehand, all grades	12 1/2
Steer, heifer brisket, choice	16 1/2
Steer, heifer brisket, good	16 1/2
Steer, heifer brisket, comm.	14 1/2
Steer, heifer brisket, utility	14 1/2
Cow brisket, good and comm.	14 1/2
Cow brisket, utility	14 1/2
Steer, heifer back, choice	21 1/2
Steer, heifer back, good	20 1/2
Cow back, utility	16 1/2
Cow back, good and comm.	19 1/2
Steer, hfr., arm chuck, choice	19 1/2
Steer, hfr., arm chuck, good	18 1/2
Cow arm chuck, good and comm.	17 1/2
Cow arm chuck, utility	15 1/2
Steer, hfr., short plate, good and choice	14 1/2
Steer, hfr., short plate, comm. and utility	13 1/2
Cow short plate, good and comm.	13 1/2
Cow short plate, utility	13 1/2

*Quotations on beef items include permitted additions for Zone 3, plus 50c per cwt. for local delivery.

Veal

Choice carcass	20 1/2
Good carcass	18 1/2
Choice saddles	23

*Beef Products

Brains	6 1/2
Hearts, Type A	14 1/2
Tongues, Type A	21 1/2
Sweetbreads, Type A	22 1/2
Or-tails, under 1/2 lb.	3 1/2
Tripe, scalded	7 1/2
Tripe, cooked	7 1/2
Livers, Type A	22 1/2
Kidneys	10 1/2

*Veal Products

Brains	9 1/2
Calf livers, Type A	49 1/2
Sweetbreads, Type A	30 1/2

*Prices carlot and loose basis. For lots under 500 lbs. add \$0.625. For packing in shipping containers, add per cwt.: in 5 lb. container (sweetbreads, brains & cutlets only) \$2.00.

**Lamb	
Choice lambs	23 1/2
Good lambs	23 1/2
Medium lambs	21 1/2
Choice hindquarter	21 1/2
Good hindquarter	21 1/2
Choice fores	21 1/2
Good fores	20 1/2
Lamb tongues, Type A	14 1/2

**Mutton	
Choice sheep	12 1/2
Good sheep	11 1/2
Choice saddles	15 1/2
Good saddles	14 1/2
Choice fores	9 1/2
Good fores	8 1/2
Mutton legs, choice	16 1/2
Mutton loins, choice	16 1/2

*Quotations on lamb and mutton are for Zone 5 and include 10c for stockinette, plus 25c per cwt. for delivery.

*Fresh Pork and Pork Products

Reg. pork loins, under 12 lbs. av.	22 1/2
Picnics	19 1/2
Tenderloins	31 1/2
Skinned shoulders	21 1/2
Spareribs, under 3 lbs.	15 1/2
Boston butts, 4 to 8 lbs. av.	24 1/2
Boneless butts, cellar trim.	29
Boneless lean out	8 1/2
Pigs' feet	4
Kidneys	9 1/2
Livers, Type A	12 1/2
Brains	10 1/2
Ears	5 1/2
Snouts	8 1/2
Heads	8 1/2
Chitterlings	7 1/2

*Prices carlot and loose basis.

*WHOLESALE SMOKED MEATS

Fancy regular hams, 14/16 lbs., parchment paper	26 1/2
Fancy skinned hams, 14/16 lbs., parchment paper	28 1/2
Picnics, 4/8 lbs. short shank, wrapped	26
Fancy bacon, 6/8 lbs. wrapped	26
Standard bacon, 6/8 lbs. wrapped	24
No. 1 beef sets, smoked	46 1/2
Insides, C Grade	44 1/2
Outsides, C Grade	42 1/2
Knuckles, C Grade	42 1/2

*VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$22.50
Lamb tongue, short cut, 200-lb. bbl.	
Regular tripe, 200-lb. bbl.	28.50
Honeycomb tripe, 200-lb. bbl.	31.00
Pocket honeycomb tripe, 200-lb. bbl.	34.50

*BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$23.50
80-100 pieces	23.50
100-125 pieces	23.50
Clear plate pork, 25-35 pieces	23.50
Brisket pork	26.50
Plate beef, 200 lb. bbls.	32.50
Extra plate beef, 200 lbs. bbls.	34.00

*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions, except boxing and local delivery.

SAUSAGE MATERIALS

Carlot basis, Chicago zone, loose basis.	
Regular pork trimmings	17 1/2
Special lean pork trimmings 95%	27 1/2
Extra lean pork trimmings 95%	29 1/2
Pork cheek meat	17 1/2
Pork hearts	11 1/2
Pork livers	12 1/2
Boneless bull meat	12 1/2
Boneless chucks	16 1/2
Shank meat	16 1/2
Beef trimmings	14 1/2
Dressed canners	12 1/2
Dressed bologna bulls	12 1/2
Tongues, canner	15 1/2

DRY SAUSAGE

Cervelat, choice, in hog bungs	38
Thuringer	31
Farmer	41
Holsteiner	41
B. C. salami, choice	54
Milano, salami, choice, in hog bungs	unquoted
B. C. salami, new condition	32
Frisses, choice, in hog middles	unquoted
Genoa style salami, choice	63
Pepperoni	50 1/2
Mortadella, new condition	28
Cappicola (cooked)	30
Italian style hams	42

DOMESTIC SAUSAGE

(Quotations cover grade AA.)

†Pork sausage, hog casings	24
†Pork sausage, bulk	24
†Frankfurters, in sheep casings	24
†Frankfurters, in hog casings	24
†Bologna	24
†Bologna, in artificial casings	24
Liver sausage in beef rounds	24
Liver sausage in hog bungs	24
Smoked liver sausage in hog bungs	24
Head cheese	24
New England luncheon specialty	24
Minced luncheon specialty, choice	24
Tongue and blood	24
Blood sausage	24
Sausage	24
Polish sausage	24

†Prices based on zone 5, plus \$1.00 per cwt. for sales to retailers and purveyors of meat when no local delivery is made. Prices include butchering or packaging costs.

CURING MATERIALS

Nitrite of soda (Chgo. w'base, stock):	
In 425-lb. bbls., delivered	8 1/2
Salt peter, less than ton lots, f.o.b. N. Y.:	
Dbl. refined granulated	1 1/2
Small crystals	1 1/2
Medium crystals	1 1/2
Large crystals	1 1/2
Pure rfd. gran. nitrate of soda	4 1/2
Pure rfd. powdered nitrate of soda	4 1/2
Salt, per ton, in minimum car of 80,000 lbs. only, f.o.b. Chicago, per ton:	
Granulated, kiln dried	8 1/2
Medium, kiln dried	12 1/2
Rock, bulk, 40 ton cars	8 1/2
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	1 1/2
Standard gran., f.o.b. refiners (2%)	1 1/2
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	1 1/2
Dextrose, in car lots, per cwt. (cotton)	18 1/2
In paper bags	18 1/2

SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)	
Beef casings:	
Domestic rounds, 1 1/2 to 1 3/4 in., 180 pack	16 @ 18
Domestic rounds, over 1 1/2 in., 140 pack	40 @ 12
Export rounds, wide, over 1 1/2 in. 1 1/2 in.	24 @ 25
Export rounds, narrow, 1 1/2 in. under	.05 @ 25
No. 1 weasands	.05 @ 25
No. 2 weasands	.05 @ 25
No. 1 bungs	.16 @ 17
No. 2 bungs	.10 @ 12
Middles, sewing, 1 1/2 @ 2 in.	.44 @ 45
Middles, select, wide, 1 1/2 @ 2 in.	.50 @ 45
Middles, select, extra, 2 1/4 @ 2 3/4 in.	.80 @ 55
Middles, select, extra, 2 1/2 in. & up	1.10 @ 125
Dried or salted bladders, per piece:	
12-15 in. wide, flat	.08 @ 40
10-12 in. wide, flat	.05 @ 40
8-10 in. wide, flat	.02 @ 40
6-8 in. wide, flat	.02 @ 40
Hog casings:	
Extra narrow, 20 mm. & dn.	2.40 @ 24
Narrow medium, 20 @ 32 mm.	2.40 @ 24
Medium, 32 @ 35 mm.	2.40 @ 24
English, medium, 35 @ 38 mm.	1.75 @ 24
Wide, 38 @ 43 mm.	1.50 @ 24
Extra wide, 43 mm.	1.40 @ 24
Export bungs	.22 @ 25
Large prime bungs	.17 @ 25
Medium prime bungs	.11 @ 13
Small prime bungs	.08 @ 13
Middle, per set	.20 @ 21

SPICES

(Basis Chicago, original bbls., bags or barrels.)

	Whole	Ground
Allspice, prime	34	37
Redifed	35	38
Chili pepper	41	41
Powder	40	40
Cloves, Amboyana	24 1/2	25
Zausibar	37	37
Ginger, Jamaica, unbleached	37	37
Mace, Fancy Banda	1.08	1.22
East Indies	95	95
East & West Indies Blend	95	95
Mustard flour, fancy	34	34
No. 1	34	34
Nutmeg, fancy Banda	67	70
East Indies	58	58
East & West Indies Blend	58	58
Paprika, Spanish	38	38
Pepper, Cayenne	38	38
Red No. 1	38	38
Black Malabar	11	11
Black Lampung	8 1/2	19
Pepper white Singapore	15 1/2	19 1/2
Mustak	16	15
Packers		

SEEDS AND HERBS

	Whole	Ground for Seed
Caraway seed	1.35	1.45
Coriander seed	18 1/2	24
Coriander Morocco	29	29
Cominos Morocco natural No.	15 1/2	17 1/2
Mustard seed, fancy yellow	25	25
American	10	10
Marjoram, Chilean	51	51
Oregano	20	24

Tallow and Grease Trade In an Unchanged Position

NEW YORK, AUGUST 4, 1943

TALLOW AND GREASE.—Despite the fact that slaughter of cattle and hogs in federally inspected establishments over the nation has shown an unmistakable increase of late, there has been no improvement noted in the amount of tallow and grease being offered. Members of the trade had hoped that with the increase in the slaughter of livestock, there would also be a slight rise in offerings of these by-products but it appears that the tallow and grease being produced is being applied on outstanding orders rather than being offered on the open market.

STEARINE.—Demand continues broad for stearine but the supply of this product remains very limited and prices are unchanged.

NEATSFOOT OIL.—Inadequate supplies of neatsfoot oil continue to plague the market for this product and as a result there is little new to report on the condition of the trade. Demand continues to be broad and prices nominal.

OLEO OIL.—Broad demand continues for oleo oil but offerings remain very limited. Until there is some upturn in the supply situation, there is little chance for improvement in the tone of the market.

TALLOW STOCKS OFF

Factory and warehouse stocks of inedible tallow and greases declined in the last quarter of 1942 and during the first five months of 1943. On May 31, stocks were smallest since the spring of 1930. Factory consumption continued at a high level through May, 1943. The upward trend in production has been reversed, temporarily at least, chiefly as a result of a decline in cattle slaughter under federal inspection and in renderers' receipts of shop fat, the government reveals.

CHICAGO, AUGUST 5, 1943

TALLOW.—Trading on both tallow and grease at Chicago this week was held up for a while early in the session while members of the trade paused to discuss the various features of FDO 67 which became effective on August 1. This order requires suppliers to give preference on up to 30 per cent of their production of tallows and greases to industrial users holding government authorization. These essential war industries are reported to use about 25@35 per cent of the available supply of tallow and grease. Trading in the tallow market was quite limited with the total reported sales for the week amounting to four tanks. Two tanks of special tallow sold at 8½¢, one tank of choice tallow at 8¼¢ and one tank of prime tallow at 8¼¢.

STEARINE.—With the supply of the raw materials continuing to be very limited there was no improvement in the market for stearine. Demand remains broad enough to take care of quite a sizable supply of stearine but offerings remained next to impossible to find.

NEATSFOOT OIL.—Market unchanged. Quotations were: Pure, 18c, and cold test, 26c.

GREASE OIL.—Quotations were as follows: No. 1, 14c; No. 2, 13½¢; extra, 14½¢; extra No. 1, 14¼¢; extra winter strained, 14¼¢; prime burning, 15¼¢; prime inedible, 15c and special No. 1, 13½¢; acidless tallow oil is quoted at 13½¢.

GREASES.—As mentioned above the grease market was held up by the new FD order which became effective early in the week. Hog marketings continue liberal and there is some improvement expected in the amount of grease being offered on the open market. Withdrawal of the set-aside order on lard for FDA caused some soap buyers to become cautious and reduce bids.

BY-PRODUCTS MARKETS

Demand for packinghouse by-products continued to be very broad during the week and as the supply was not equal to the needs of the trade there was little done in the way of actual sales. Ceiling prices remain quotable.

Blood

Unground, loose	Per ton
.....	\$1.10

Digester Feed Tankage Materials

Unground, per unit ammonia	\$1.10
Liquid stick, tank cars	2.10

Packinghouse Feeds

60% digester tankage, bulk	\$1.00
55% digester tankage, bulk	80.75
50% digester tankage, bulk	82.25
45% digester tankage, bulk	82.25
50% meat and bone meal scraps, bulk	82.25
†Blood-meal	82.50
Special steam bone-meal	50.00@55.00

†Based on 15 units of ammonia.

Bone Meals (Fertilizer Grades)

Steam, ground, 3 & 50	\$5.00@5.50
Steam, ground, 2 & 26	35.00@38.00

Fertilizer Materials

High grade tankage, ground	Per ton
10@11% ammonia	\$ 3.35@ 4.00
Bone tankage, unground, per ton	30.00@31.00
Hoof meal	4.25@ 4.50

Dry Rendered Tankage

Hard pressed and expeller unground	Per unit
45 to 75% protein	\$1.25

Gelatine and Glue Stocks

Calf trimmings (limed)	Per unit
Hide trimmings (limed)	\$1.00
Sinews and pizzles (green, salted)	1.00

Cattle jaws, skulls and knuckles	\$40.00@42.50
Pig skin scraps and trim, per lb.	7½¢ @ 7½¢

*Denotes ceiling price, f.o.b. shipping point.

Bones and Hoofs

Round shins, heavy	Per ton
.....	\$70.00@80.00
Flat shins, heavy	65.00@70.00
Blades, buttocks, shoulders & thighs	62.50@65.00
Hoofs, white	55.00@57.50
Hoofs, house run, assorted	27.50
Junk bones	28.00

†Delivered Chicago.

Animal Hair

Winter coil dried, per ton	\$ 6.00
Summer coil dried, per ton	5.75
Winter processed, black, lb.	nominal
Winter processed, gray, lb.	6
Cattle switches	4 @ 4½

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WILLIBALD SCHAEFER COMPANY SAINT LOUIS

Processors • Converters
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Blood, **CRACKLINGS**, Tankage

ASSOCIATE MEMBER: THE NATIONAL
INDEPENDENT MEAT PACKERS ASSOCIATION

Your
offerings
invited!

FERTILIZER PRICES

BAIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports.....	\$29.20
Blood, dried, 16% per unit.....	5.53
Ground fish scrap, dried, 11% ammonia, 16% B. P. L., f.o.b. fish factory.....	4.75 & 10c
Raw meal, foreign, 11 1/4% ammonia, 10% B. P. L., c.i.f. spot.....	55.00
August shipment.....	55.00
Fish scrap (acidulated), 7% ammonia, 8% A. F. A., f.o.b. fish factories.....	4.00 & 50c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports.....	30.00
in 200-lb. bags.....	32.40
in 100-lb. bags.....	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk.....	4.25 & 10c
Fertilizer tankage, unground, 10-12% ammonia, 15% B. P. L., bulk.....	5.53

Phosphates

Bone meal, steamed, 3 and 50 bags, per ton, f.o.b. works.....	\$40.00
Bone meal, raw, 4 1/4% and 50%, in bags, per ton, f.o.b. works.....	40.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit.....	.64

Dry Rostered Tankage

65/66% protein, unground.....	\$1.25
-------------------------------	--------

OLEOMARGARINE

White domestic vegetable.....	10
White animal fat.....	16 1/2
Water churned pastry.....	17 1/2
Vegetable type.....	unquoted

VEGETABLE OILS

Crude cotton seed oil, in tanks, f.o.b. Valley, prompt.....	12 1/2
White deodorized, bbls., f.o.b. Chgo.....	16 1/2
Yellow, deodorized.....	16 1/2
Raw soap stocks.....	
Cents per lb. dird. in tankcars.....	
Cottonseed foots, basis 50% T.F.A.....	3 1/2
Midwest and West Coast.....	3 1/2
East.....	3 1/2
Corn foots, basis 50% T.F.A.....	3 1/2
Midwest.....	3 1/2
East.....	3 1/2
Soybean foots, basis 50% T.F.A.....	3 1/2
Midwest and West Coast.....	3 1/2
East.....	3 1/2
Soybean oil, in tanks, f.o.b. mills, Midwest.....	11 1/2
Corn oil, in tanks, f.o.b. mills.....	12 1/2

WFA WANTS DATA ON HIGH PROTEIN FEEDS

The War Food Administration appealed this week to producers of tankage and meat scraps and other manufacturers of high protein feed ingredients to fill out the WFA "commercial mixed feed inquiry" questionnaires which are now being sent out to them. Through the questionnaires the WFA hopes to obtain full information on volume and distribution of high protein feeds. With these data it is hoped that

Cotton Oil Futures Mart

Tone Shows Improvement

WHILE there has been some improvement noted in the tone of the New York cottonseed oil market during the past week there has been no actual activity in this market. Conditions which have prevailed in the trading for cottonseed oil for quite some time have gone unchanged during the week but hope is held out for some improvement when the new cotton crop is harvested and crushing of seeds gets well under way. Prices for cottonseed oil were quoted firm but no sales were reported. The market for refined cottonseed oil was dull; prices were unchanged and mostly nominal.

Demand continues in the market for cooking and salad oils but there is such a shortage of these types that the orders go unfilled. On the foreign cottonseed oil market, Hull, England, quoted spot, refined at 58s per cwt.

SOYBEAN OIL.—The shortage of soybeans for crushing is being felt in the East at present and production of soybean oil there has been smaller than usual. There continues to be a good demand for crude soybean oil but the supply falls far short of meeting requirements. Some houses have a bit of refined soybean oil on hand but buyers with orders in their pockets have shown very little interest in the product.

PEANUT OIL.—Buyers for peanut oil are not hard to find but there is a very severe shortage of this product and numerous orders went over unfilled. Primary markets in all sections have had a

very limited amount of oil to offer and the little which did sell was reported at the full ceiling limits. The new crop is not yet harvested and it is hoped that when the time comes some oil will be made available.

OLIVE OIL.—There have been no offerings of either domestic or imported olive oil for quite some time and as a result there has been little action in the olive oil market. Prices remain unchanged and mostly nominal, with all interests awaiting the new crop production.

PALM OIL.—Supplies of palm oil continue very light and practically no trading is reported. No hope for an improvement in the situation is looked for in the near future.

COTTONSEED OIL.—Southwest crude was quoted Friday at 12 1/2¢ @ 12 1/2¢; Valley 12 1/2¢ and Texas, 12 1/2¢ at common points.

Futures market transactions for the week at New York were:

MONDAY, AUGUST 2, 1943

	Sales	High	Low	Close	Pr. cl.
August.....	14.10	14.10
October.....	14.25	14.25
December.....	14.15	14.15
January.....	14.15	14.15
March.....	14.25	14.25
No sales.					

TUESDAY, AUGUST 3, 1943

	Sales	High	Low	Close	Pr. cl.
August.....	14.10	14.10
October.....	14.25	14.25
December.....	14.15	14.15
January.....	14.15	14.15
March.....	14.15	14.25
No sales.					

WEDNESDAY, AUGUST 4, 1943

	Sales	High	Low	Close	Pr. cl.
August.....	14.10	14.10
October.....	14.25	14.25
December.....	14.15	14.15
January.....	14.15	14.15
March.....	14.15	14.25
No sales.					

THURSDAY, AUGUST 5, 1943

	Sales	High	Low	Close	Pr. cl.
August.....	14.10	14.10
October.....	14.25	14.25
December.....	14.15	14.15
January.....	14.15	14.15
March.....	14.15	14.25
No sales.					

(See page 35 for closing markets.)

THE BEST HAM ALSO SELLS BEST!

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These days your customers are willing to pay for the best. Give them hams processed with NEVERFAIL 3-Day Ham Cure... for even, eye-catching pink color... for fine texture and uniform mildness... for that good, old-fashioned, full-bodied ham flavor... plus that special aromatic fragrance obtained only by using NEVERFAIL 3-Day Ham Cure: Write us!



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IMMEDIATE DELIVERY
Made According to Government Specifications
SEND NOW FOR SAMPLES

THE CLEVELAND COTTON PRODUCTS CO.

Makers of the famous Tule-Tight Beef Clothing
CLEVELAND, OHIO

HIDES AND SKINS

**Packer July hides cleared at ceiling—
Small packer market cleaned up—
Light trade in country hides—Packer
calfskin trading awaited.**

Chicago

PACKER HIDES.—This was an active week in the packer hide markets, with trading following the same pattern as in recent months. The new buying permits were in the hands of tanner buyers on Monday morning, and available supplies in the small packer and country markets were distributed within a few hours after the start of trading. The larger outside packers also moved their July production of hides during the first two days of the week.

Late on the second day of the week, two of the local big packers began distributing their July hides, as soon as their killing lists for the previous week were in hand. The other two packers followed later, and all have now disposed of the bulk of their July production at ceiling prices. The optional method of salting is in use at most points, whereby heavy Colorados move with other heavy brands at 14½¢, while light and extreme light brands move together, also at 14½¢. A few unsold odds and ends in unclosed packs will move later, to fill out permits where possible.

While the cattle kill during July showed some increase over June, it was probably confined almost entirely to the larger packer slaughter, as will further seasonal increases during the next few months until cool weather sets in. Permits for packer hides have again been tailored to fit the month's production and will probably be about filled; however, it is almost impossible to make any reasonably accurate estimate of small packer and country hide production from month to month and there will undoubtedly be many unfilled permits for those hides when the permits expire on August 14.

OUTSIDE SMALL PACKER.—Not much increase had been expected in the small packer kill during July and, with the larger number of buyers who are dependent upon this market for their supply, most small packer productions had been lined up for regular buyers and were only awaiting the issuance of permits to move. Small packer all-weight steers and cows are quotable strong at the maximum of 15¢ flat, trimmed, for natives and 14¢ for brands; 11½¢ for native bulls and 10½¢ for brands. Hides graded at time of take-up and sold on selected basis bring full packer prices.

PACIFIC COAST.—The Coast market is quotable at the ceiling of 13½¢, flat, for steers and cows, and 10¢ for bulls, f.o.b. shipping points. There has been very little news from this market but some of the smaller productions are said to have already moved.

FOREIGN WET SALTED HIDES.—

There was a rather limited movement reported this week in the South American market, where local tanner buyers are under no price restriction and are able to pay higher prices than English and American buyers. Late last week, 3,000 Municipal extremes sold at 118 pesos to the States, steady price. At the week's opening, England bought 2,000 Montevideo cows and 4,000 Rosa Fe steers; 3,000 Rosario cows, 1,000 Rio Grande grubby steers and 1,500 Municipal extremes came to the States, all at unchanged prices.

COUNTRY HIDES.—Action in the country market early this week was short and decisive. Buyers had anticipated very limited collections of country hides and had lined up whatever was available. As soon as permits were released, the country market was pretty well cleared, with everything moving on the basis of all-weights at 14¢ flat, untrimmed, or 15¢ flat, trimmed, f.o.b. shipping points, with brands at a cent less. Tanner selections are quoted only nominally, since practically all trading has been done on all-weight basis for some months. Country slaughter at present is probably at the low point of the year, while the number of prospective buyers is larger in this market than ever before, due to the recent practice of giving upper leather tanners no permits for packer stock; so there will probably be many unfilled permits for country hides when permits expire on August 14, although buyers will pick up a few more small lots before that time.

CALFSKINS.—There has been no action as yet on packer calfskins but packers are expected to distribute these next week, after hides are out of the way. The market is strong at the ceiling of 27¢ for heavies and 23½¢ for lights under 9½ lb.; however, most of the trading is expected to be done on the basis of New York trim and selection, at the New York market prices.

City calfskins are strong at 20½¢ for 8/10 lb. and 23¢ for 10/15 lb., with outside cities salable same basis; however, a good part of the trading is on New York trim and selection, with indications that collectors' holdings have already moved or been ear-marked for buyers. Straight countries are moving at 16¢ for 10 lb. and down, and 18¢ for 10/15 lb., f.o.b. shipping point. City light calf and deacons are scarce and quotable at \$1.43, selected.

KIPSKINS.—Packers are also expected to move their July kips during the coming week. Market is quotable at 20¢ for 15-30 lb. natives and 17½¢ for brands. Holdings will be very light, and a good part booked to tanning account for production of Army leather for WAAC, and what kips are sold will probably move on New York selection.

City kips are comparatively scarce and salable at 18¢ for 15-30 lb. natives and 17¢ for brands, with outside cities moving at same prices. Country kips

are bringing 16¢, flat, f.o.b. shipping point.

Packer slunks are in light production with a good demand at \$1.10 flat for regulars and 55¢ flat for hairless.

HORSEHIDES.—Current light receipts of horsehides are moving steadily at individual ceiling prices, most being sold ahead before accumulation. City renderers, with manes and tails on range \$7.50@8.00, selected, f.o.b. nearby shipping points, but more often near the top figure; trimmed renderers sell at \$7.10@7.25, del'd Chgo.; mixed city and country lots quoted \$6.50@6.75, Chgo.

SHEEPSKINS.—The delay in giving contracts to tanners for the recently announced order for tanned shearlings for the Air Service has resulted in considerable uncertainty among buyers, who naturally are averse to committing themselves on raw stock. Complete packer shearlings moved late last week at the ceiling prices, No. 1's at \$2.15, No. 2's \$1.90, No. 3's \$1.00 and No. 4's 40¢. At least one large buyer has since pulled out of the market, and others are reluctant buyers pending more definite information. Bids under the ceiling have been reported on California shearlings, which are of smaller spread than mid-westerns. Pickled skins are moving steadily at individual ceilings by grades and market in general is strong at \$7.50@7.75 per doz. packer lamb skins. The wool market is in about the same uncertain position as shearlings, and this is reflected in a poorly defined market on packer spring lamb pelts, which are usually quoted around \$2.50@2.55 per cwt. liveweight basis for northern natives and \$2.85@2.87½ per cwt. for westerns.

New York

PACKER HIDES.—There has been considerable activity late this week in the New York packer hide market and most packers are credited with having moved the bulk of their July hide production at the listed ceiling prices.

CALFSKINS.—There is a keen demand for calfskins in the New York market, with supply short. Collectors have been selling quietly this week, moving 3-4's at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 kips \$3.95, and 17 lb. up \$4.35. While no activity has been reported by packers as yet, packer 3-4's are salable at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 kips \$4.20, and 17 lb. up \$4.60.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended July 30, 1943, were 3,951,000 lbs.; previous week, 3,552,000 lbs.; same week last year 3,547,000 lbs.; Jan. 1 to date, 166,562,000 lbs.; corresponding period a year earlier, 168,722,000.

Shipments of hides from Chicago for week ended July 30, 1943, were 3,207,000 lbs.; previous week 2,813,000 lbs.; same week last year, 5,701,000 lbs.; Jan. 1 to date, 134,734,000 lbs.; corresponding period a year earlier, 180,805,000.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago:

PACKER HIDES

	Week ended Aug. 6	Prev. week	Cor. week, 1942
Brv. nat. str.	@15 1/4	@15 1/4	@15 1/4
Brv. nat. str.	@14 1/4	@14 1/4	@14 1/4
Brv. butt	@14 1/4	@14 1/4	@14 1/4
Brv. d. str.	@14 1/4	@14 1/4	@14 1/4
Brv. Col. str.	@14	@14	@14
Br. light Tex.	@15	@15	@15
Br. Tex.	@14 1/4	@14 1/4	@14 1/4
Br. nat. cows	@15 1/4	@15 1/4	@15 1/4
Br. nat. cows	@16 1/4	@15 1/4	@15 1/4
Br. d. bulls	@12	@12	@12
Br. d. bulls	@11	@11	@11
Br. d. bulls	23 1/4 @27	23 1/4 @27	23 1/4 @27
Br. nat. d.	@20	@20	@20
Br. d. d.	@17 1/4	@17 1/4	@17 1/4
Br. d. reg.	@1.10	@1.10	@1.10
Br. d. reg.	@55	@55	@55

CITY AND OUTSIDE SMALL PACKERS

Br. all-uts.	@15	@15	@15
Br. d. cows	@14	@14	@14
Br. d. cows	@11 1/4	@11 1/4	@11 1/4
Br. d. cows	@10 1/4	@10 1/4	@10 1/4
Br. d. cows	20 1/4 @23	20 1/4 @23	20 1/4 @23
Br. d. cows	@18	@18	@18
Br. d. cows	@1.10	@1.10	@1.10
Br. d. cows	@55	@55	@55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES

Br. steers	@15	@15	@14
Br. cows	@15	@15	@15
Br. cows	@15	@15	@15
Br. cows	@15	@15	@15
Br. cows	@10 1/4	@10 1/4	@10 1/4
Br. cows	@18	@18	@18
Br. cows	@1.10	@1.10	@1.10
Br. cows	6.50 @8.00	6.50 @8.00	6.50 @7.65

All country hides and skins quoted on flat basis.

SHEEPSKINS

Br. sheeps	@2.15	@2.15	@2.15
Br. pelts	@30	@30	@27 1/2

Late News Flashes

(Continued from page 22.)

the wholesaler's quantity discount and substitutes a specific addition which the independent wholesaler may charge on sales of lamb and mutton carcasses and cuts. The amendment further states that the wholesale supply houses may sell lamb and mutton carcasses and cuts to purveyors of meals without affecting their status and permits all sellers to make a charge of 7c per cut, on removal of the melts on sales of lamb and mutton carcasses to war procurement agencies. Sales of fabricated lamb and mutton cuts to the War Shipping Administration have been made exempt from quota restrictions; the same exemption applies to sales to contract schools feeding armed personnel.

SHORTAGE AREAS NAMED

Key West and the Florida Keys have been designated critical meat shortage areas in Order 37 to RMPR 148, Order 36 to RMPR 169 and Order 6 to RMPR 239. The orders provide that the regional administrator of the OPA, or any authorized district manager, may issue permits to meat sellers to charge buyers in Key West and the Florida Keys the actual added cost of transportation in addition to the applicable maximum prices for the products.

The orders became effective July 31 and will remain in effect until October 31.

Amendments have also been issued to

WEEK'S CLOSING MARKETS

FDA PURCHASES

AND
ANNOUNCEMENTS

PURCHASES.—During the period July 23 to July 31 FSCC purchases included 6,220,000 lbs. frozen dressed packer hog sides, 1,397,000 lbs. Wiltshire sides, 9,849,000 lbs. frozen pork loins, 30,335,500 lbs. cured pork products, 260,000 lbs. frozen pork livers, 110,000 lbs. frozen beef, 60,100 lbs. frozen veal, 2,194,737 lbs. frozen lamb, 307,600 lbs. frozen mutton, 22,914,300 lbs. refined lard, 150,000 lbs. rendered pork fat, 2,022,398 lbs. refined rendered pork fat, 70,692 bundles, 100 yards each, hog casings, 16,542,496 lbs. canned meat products and 60,080 lbs. dehydrated pork.

earlier orders under which the meat shortage area status of Arizona, New Mexico and certain Texas counties has been extended to October 1. The following counties in Texas have also been added: Coryell, McLennan, Taylor, Orange, Galveston, Jefferson and Chambers.

CATTLE FEEDERS CAUTIOUS

Prices of thin cattle suitable for going into feedlots have worked lower in the Los Angeles area and are now meeting fairly good demand at the reduced prices. Feedlot operators are extremely cautious because of feed shortages and relatively high costs and frankly state that unless they can see a margin of about 3c per lb. between cost of feeders and probable selling prices of finished cattle, they will not buy replacements during the coming feeder buying season.

FRIDAY'S CLOSING

Provisions

One of the outstanding events of the day's trade was the reported sale of a huge quantity of refined hardened lard by the Army Q. M. C., said to be around 10,000,000 lbs., for overseas shipment. The sale was distributed among various houses. Three cars of dressed hogs sold at ceiling. Among the sales of 4,900-lb. lots reported were 20/up green skinned hams, 4/up green picnics, 8/12 and 12/16 S. P. bellies, 25/50 D. S. clear bellies, 16/20 loins, 12/16 fresh loins. Two cars of frozen front feet, two cars extra lean trimmings, car frozen scalded pork tripe and one car 4/up green picnics sold.

Cottonseed Oil

Valley crude, 12 1/2c; Southeast, 12 1/2c @12 1/2c; Texas, 12 1/2c.

Quotations on New York bleachable cottonseed oil, Friday's close, were: August 14.10; October 14.15; December 14.15; January 14.15; March 14.25.

CATTLE MARKETING URGED

The Department of Agriculture this week urged early marketing of range cattle in order to provide increased beef supplies, to save range forage and feed needed for breeding herds and to protect future range production by avoiding damage from too heavy grazing. There were 34,638,000 head of cattle in the 17 western states at the beginning of this year, nearly an all time high, the report said.

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended July 31, 1943 were reported as follows:

	Week July 31	Previous week	Same week '42
Cured meats, lbs.	25,439,000	26,000,000	32,649,000
Fresh meats, lbs.	43,382,000	38,780,000	45,520,000
Lard, lbs.	6,055,000	6,164,000	8,492,000

Wholesale Brokers of

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LIVESTOCK MARKETS *Weekly Review*

'43 Lamb Crop Shows 5 Per Cent Reduction

THE 1943 lamb crop, estimated at 31,101,000 head, was about 1,500,000 head or 5 per cent smaller than in 1942 and the smallest since 1939, the U. S. Department of Agriculture reports.

Compared with the 10-year (1932-41) average, the crop was 3 per cent larger.

The reduction from last year was the result of both a smaller number of breeding ewes and a decrease in the percentage lamb crop (number of lambs saved per 100 ewes one year old and over on January 1). The number of breeding ewes January 1, 1943, was 1 per cent smaller than a year earlier but

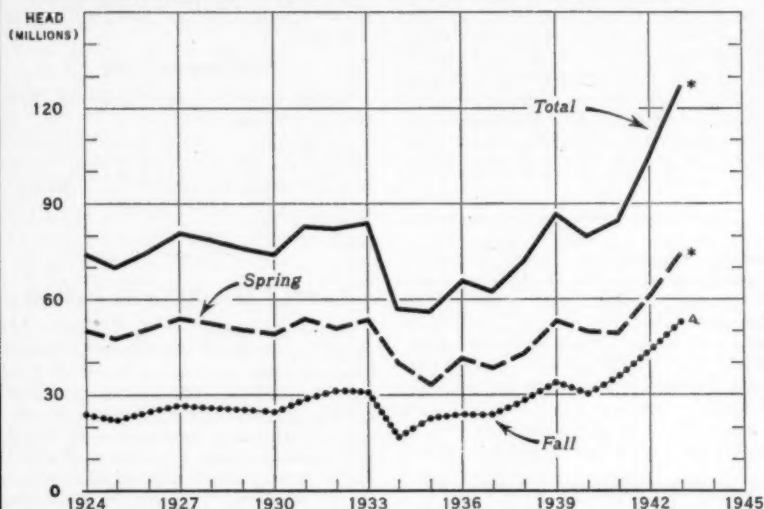
was about 4 per cent above the 10-year average. The percentage lamb crop this year was 83.3 compared with 88.4 last year and the 10-year average of 84.4. For the U. S. as a whole, it was the smallest percentage crop since 1935.

The native lamb crop, estimated at 10,964,000 head, was about 600,000 head or 5 per cent smaller than the record crop of 1942 and the smallest in the past three years. Ewe numbers were down about 2 per cent and the percentage lamb crop was down from 90.8 to 96.0, the lowest since 1940. The lamb crop was below last year in all of the north central states except two.

In the 13 western sheep states the estimated lamb crop of 20,137,000 head was about 900,000 head or 4 per cent below last year's crop. Most of this decrease resulted from the smaller percentage lamb crop, since the number of breeding ewes was only a fraction of a per cent smaller than last year. The percentage lamb crop was 78 this year compared with 81 last year and the 10-year average of 77, and was the smallest since 1937. The percentage crop was down from last year in all but three of the states. The actual number of lambs docked was below last year in all states but one—Montana. The largest relative reduction was in early lambs (dropped before March 15). These were down about 10 per cent while late lambs were down 3 per cent.

The reduction in the percentage lamb crop from last year in the western sheep states was mostly a result of conditions other than weather and feed, which were not greatly different from the previous year. Reports from sheepmen indicate that a shortage of labor at lambing time, the inexperience of much of the labor available and a shortage of ammunition for use against coyotes were largely responsible. As in 1942, new range feed was late in starting and the lambs made less than usual

SPRING, FALL, AND TOTAL PIG CROPS, UNITED STATES, 1924-43



* PRELIMINARY

▲ BASED ON SOWS INDICATED TO FARROW AND 1932-41 AVERAGE NUMBER OF PIGS SAVED PER LITTER

Pork production in the United States has shown an enormous spurt in the last two years. The number of pigs raised during 1943 will exceed that of any other year. The 1943 spring pig crop is estimated to have totaled 74 million head, 22 per cent more than the previous record spring crop raised last year. The number of sows indicated to farrow in the 1943 fall season (June-December) is 25 per cent larger than a year earlier, and the fall pig crop might total 53 million head. Because of uncertainties in the feed supply situation, however, the number of sows which actually will farrow this fall may be smaller than that indicated on June 1. (Chart by U. S. Department of Agriculture.)

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development up to June 1, but since then they have made a very good recovery in nearly all areas.

TEXAS CATTLE SITUATION

After a sharp decline in marketing of Texas cattle and calves during the first half of 1943, evidences are increasing that drought and overstocked ranges are causing unfinished cattle to be sold in large numbers this summer.

Tom Patterson, secretary of the Texas Hereford Association, called attention a few days ago at Dallas to drought on the ranges of West Texas. Some rainfall was received toward the end of July, but ranges still are overstocked in many areas. Buyers report that immature animals are now being sold.

In North Texas, J. E. Hutson of Garland predicted a scarcity of fat cattle in this state this year. "Protein feed is short and cattle raisers cannot afford to feed corn," he said. "Many growers do not have enough pasture."

Several auctions of large dairy herds also were held during the latter part of July in Texas, attributed to feed shortage.

The University of Texas Bureau of Business Research has predicted that shipment of cattle and calves during the last half of 1943 will compare favorably with a year ago, although marketings during the first half of the year were down 36 per cent from 1942. It was noted that cash income from this source was down but eight per cent, due to higher prices.

ARGENTINE LIVESTOCK TRENDS

The national Argentine livestock census of September 30, 1942, based on returns from over 400,000 livestock owners, indicates a tendency since the 1937 census to shift toward a more diversified system of farming, according to an analysis recently published in Argentina. The census reveals that more attention is being given to the increased breeding of sheep and hogs.

The reduction of approximately 2,000,000 head in cattle numbers has been chiefly confined to the inferior types. There was a decrease of 700,000 head, or 5 per cent, in the number of cows between 1937 and 1942.

Sheep numbers have increased about 16 per cent since 1937 and there has also been a sharp increase in hog population. Hog feeding has been favored by abundant corn harvests and good prices.

CANADIAN INSPECTED KILL

Canadian inspected slaughter in June, 1943, compared:

	June 1943	June 1942
Cattle	77,745	72,674
Cows	66,769	77,385
Hogs	537,412	462,904
Sheep	34,765	33,981

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, August 5, 1943, reported by U. S. Dept. of Agriculture, Food Distribution Administration:

Hogs (soft & oily not quoted):	CHICAGO	NAT. STK. YDS.	OMAHA	KANS. CITY	ST. PAUL
BARROWS & GILTS:					
Good and Choice:					
120-140 lbs.	\$12.75@13.50	\$13.10@13.65			
140-160 lbs.	13.25@14.00	13.60@14.15		\$12.85@13.60	\$13.25@13.50
160-180 lbs.	13.50@14.25	14.00@14.45	\$13.25@13.65	13.35@13.90	13.50@13.85
180-200 lbs.	14.10@14.40	14.35@14.45	13.50@13.75	13.75@14.00	13.80@13.85
200-220 lbs.	14.25@14.40	14.35@14.45	13.65@13.80	13.85@14.00	13.80@13.85
220-240 lbs.	14.15@14.35	14.35@14.45	13.65@13.80	13.90@14.00	13.65@13.85
240-270 lbs.	13.85@14.25	14.20@14.40	13.65@13.80	13.90@14.00	13.55@13.75
270-300 lbs.	13.65@14.00	13.85@14.30	13.60@13.75	13.70@13.90	13.35@13.65
300-330 lbs.	13.50@13.80	13.60@14.00	13.50@13.65	13.60@13.75	13.25@13.40
330-360 lbs.	13.85@13.60	13.50@13.70	13.45@13.60	13.45@13.65	13.00@13.25
Medium:					
160-220 lbs.	12.75@14.00	13.10@14.30	12.75@13.65	12.90@13.85	13.40@13.00
SOWS:					
Good and Choice:					
270-300 lbs.	13.10@13.15	12.85@13.00	12.65@13.00	12.90@13.10	12.75@12.80
300-330 lbs.	13.00@13.10	12.85@13.00	12.65@13.00	12.90@13.10	12.75@12.80
330-360 lbs.	12.85@13.00	12.80@13.00	12.65@12.90	12.85@13.10	12.65@12.75
360-400 lbs.	12.75@12.90	12.70@12.90	12.65@12.85	12.85@13.10	12.55@12.65
Good:					
400-450 lbs.	12.65@12.80	12.65@12.80	12.60@12.75	12.80@12.90	12.45@12.55
450-550 lbs.	12.50@12.75	12.60@12.70	12.50@12.65	12.75@12.85	12.25@12.45
Medium:					
250-550 lbs.	12.00@12.50	12.25@12.80	12.00@12.65	12.65@12.90	12.15@12.50
Slaughter Cattle, Vealers and Calves:					
STEERS, Choice:					
700-900 lbs.	15.25@16.40	15.00@16.00	14.75@15.75	14.50@15.50	15.00@16.00
900-1100 lbs.	15.75@16.75	15.25@16.25	15.00@16.15	14.50@15.85	15.00@16.25
1100-1300 lbs.	16.00@16.90	15.50@16.25	15.00@16.25	14.75@16.15	15.00@16.25
1300-1500 lbs.	16.25@17.00	15.50@16.25	15.00@16.25	14.50@16.15	15.00@16.25
STEERS, Good:					
700-900 lbs.	14.50@15.25	13.75@15.00	13.50@15.00	13.25@14.75	13.75@15.00
900-1100 lbs.	14.75@15.75	13.75@15.25	13.75@15.00	13.25@14.75	14.00@15.00
1100-1300 lbs.	15.00@16.00	14.00@15.50	13.75@15.00	13.50@14.75	14.00@15.00
1300-1500 lbs.	15.25@16.25	14.00@15.50	14.00@15.00	13.50@14.75	14.00@15.00
STEERS, Medium:					
700-1100 lbs.	12.25@14.75	12.25@14.00	11.75@13.50	12.00@13.25	12.25@14.00
1100-1300 lbs.	12.25@15.00	12.25@14.00	12.25@13.75	12.25@13.50	12.25@14.00
STEERS, Common:					
700-1100 lbs.	10.75@12.25	10.50@12.25	10.75@12.25	10.00@12.25	10.75@12.25
HEIFERS, Choice:					
600-800 lbs.	14.75@15.75	14.50@15.25	14.50@15.50	14.25@15.75	14.25@15.25
800-1000 lbs.	15.00@16.25	14.50@15.25	14.50@15.75	14.50@16.00	14.25@15.25
HEIFERS, Good:					
600-800 lbs.	13.75@14.75	13.00@14.50	13.25@14.50	12.75@14.50	13.25@14.25
800-1000 lbs.	13.50@15.00	13.00@14.50	13.25@14.50	12.75@14.50	13.25@14.25
HEIFERS, Medium:					
500-900 lbs.	11.50@13.75	11.00@13.00	11.25@13.25	11.00@12.75	11.50@13.25
HEIFERS, Common:					
500-900 lbs.	10.00@11.50	9.75@11.00	10.25@11.25	9.50@11.00	10.25@11.50
COWS, All Weights:					
Good	12.50@13.75	12.50@13.25	11.75@12.75	12.00@13.00	11.75@13.00
Medium	10.75@12.50	10.75@12.50	10.00@11.75	10.50@12.00	10.50@11.75
Cutter and common	8.00@10.75	8.00@10.75	7.50@10.00	8.00@10.50	8.25@10.50
Canner	6.50@8.00	6.00@8.00	6.00@7.50	6.00@8.00	6.50@8.25
BULLS (Ylgs. Excl.), All Weights:					
Beef, good	14.00@14.75	13.00@13.75	13.75@14.25	12.75@13.50	12.75@14.00
Sausage, good	14.00@14.75	12.75@13.75	13.50@14.15	12.50@13.25	12.25@13.50
Sausage, medium	12.25@14.00	11.50@12.75	12.00@13.50	10.50@12.50	11.00@12.50
Sausage, cutter & com.	10.25@12.25	9.00@11.50	10.25@12.25	9.00@10.50	9.75@11.00
VEALERS, All Weights:					
Good and choice	15.00@16.00	14.75@16.00	13.00@15.00	13.00@14.00	14.00@16.50
Common and medium	11.00@15.00	12.50@14.75	9.00@13.00	9.50@13.00	9.50@14.00
Cull	8.00@11.00	7.50@12.50	7.50@9.00	7.50@9.50	7.00@9.50
CALVES, 500 lbs. down:					
Good and choice	12.00@14.00	12.00@14.00	12.00@14.00	12.50@14.00	
Common and medium	9.75@12.00	9.75@12.00	9.00@12.00	9.50@12.50	
Cull	8.50@9.75	7.75@9.75	7.50@9.00	7.50@9.50	
Slaughter Lambs and Sheep:					
SPRING LAMBS:					
Good and choice*	13.25@15.40	13.75@14.50	14.50@15.00	14.25@14.90	14.00@15.00
Medium and good*	11.50@13.85	12.50@13.50	13.25@14.25	13.00@14.00	12.75@13.75
Common		10.50@12.25	11.00@13.00	11.00@12.75	11.50@12.50
YLG. WETHERS:					
Good and choice*	12.75@14.10	12.75@13.50		12.00@13.25	13.00@14.00
Medium and good*	11.75@12.60	12.00@12.75		11.00@12.00	11.75@12.75
EWES:					
Good and choice*	6.85@7.75	6.25@7.25	7.00@7.50	6.75@7.25	7.25@7.75
Common and medium	6.00@6.75	5.00@6.25	5.50@7.00	5.25@6.75	5.75@7.00

*Quotations on woolled stock based on animals of current seasonal market weights and wool growth, those on shorn stock on animals with No. 1 and No. 2 pelts.
*Quotations on slaughter lambs and yearlings of good and choice and of medium and good grades, and on ewes of good and choice grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.
*Quotations on yearling wethers and ewes on shorn basis.

PACIFIC COAST LIVESTOCK

Receipts for five days ended July 30:

	Cattle	Calves	Hogs	Sheep
Los Angeles	3,350	700	3,800	1,500
San Francisco	1,320	277	1,850	12,900
Portland	2,275	290	3,725	3,600

CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the first three days this week were: 17,656 cattle, 1,904 calves, 32,787 hogs and 5,282 sheep.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, July 31, 1943, as reported to The National Provisioner:

CHICAGO

Armour and Company, 2,356 hogs; Swift & Company, 2,699 hogs; Wilson & Co., 5,598 hogs; Western Packing Co., Inc., 3,408 hogs; Agar Packing Co., 8,284 hogs; Shippers, 18,388 hogs; Others, 33,346 hogs.

Total: 18,754 cattle; 3,479 calves; 55,686 hogs; 6,064 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,032	544	5,376	5,973
Cudahy Pkg. Co.	2,448	503	2,716	5,364
Swift & Company	2,400	884	8,164	6,069
Wilson & Co.	2,420	616	3,220	4,097
Campbell Soup Co.	1,494			
Others	10,063	1,388	1,368	20,321
Total	22,867	5,935	20,844	41,764

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour and Company	5,250	12,758	4,080	
Cudahy Pkg. Co.	4,022	6,905	5,640	
Swift & Company	3,195	5,721	4,066	
Wilson & Co.	2,531	6,060	1,804	
Others		15,936		

Cattle and calves: Eagle Pkg. Co., 7; Greater Omaha, 43; Geo. Hoffman, 21; Kroger Pkg. Co., 1,140; Omaha Pkg. Co., 251; John Roth, 61; So. Omaha Pkg. Co., 474; Superb Pkg. Co., 32; Nebr. Beef Co., 1,307; Lincoln Pkg. Co., 483; American Pkg. Co., 95.

Total: 15,948 cattle and calves, 51,080 hogs and 15,580 sheep.

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,970	612	6,628	10,411
Swift & Company	2,633	2,890	5,907	10,778
Hunter Pkg. Co.	1,386		5,919	803
Hell Pkg. Co.			2,455	400
Krey Pkg. Co.			406	
Laclede Pkg. Co.			1,643	
Sieloff Pkg. Co.			927	
Others	1,764	79	3,983	
Shippers	5,974	3,730	21,174	1,264
Total	13,727	6,811	50,492	23,662

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	5,663	44	15,398	1,927
Armour and Company	3,563	14	12,321	2,252
Swift & Company	2,802	41	7,313	2,206
Others	184	1	49	
Shippers	8,563		15,686	1,240
Total	20,775	100	50,767	7,625

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	1,926	361	10,372	7,526
Armour and Company	2,176	302	9,432	3,274
Others	1,760	11	1,872	1,317
Total	5,862	674	21,676	12,117

Not including 348 cattle, 17,114 hogs and 1,880 sheep bought direct.

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,957	790	3,206	3,669
Wilson & Co.	3,454	1,283	3,416	3,491
Others	226	3	660	
Total	6,637	2,076	7,282	7,160

Not including 157 cattle and 1,742 hogs bought direct.

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,412	578	8,830	3,759
Guggenheim Pkg. Co.	338			
Dunn & Osterberg	119			
Fred W. Dold	21		821	
Sundowner Pkg. Co.	13		91	
Excel Pkg. Co.	513			
Others	1,658		747	279
Total	4,074	578	10,520	4,038

FT. WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,865	1,553	1,135	31,290
Swift & Company	3,413	1,779	1,862	32,770
Blue Bonnett Pkg. Co.	302	17	678	41
City Pkg. Co.	106	3	531	29
H. Rosenthal	82	13	113	
Total	6,770	3,365	3,819	64,130

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,877	844	21,683	2,798
Cudahy Pkg. Co.	990	861		1,914
Dakota Pkg. Co.	1,091	70		
Swift & Co.	3,894	2,141	26,144	4,382
Others	6,132	1,768		
Total	13,993	5,684	47,827	9,094

DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,122		4,530	2,606
Swift & Company	813		5,936	2,934
Cudahy Pkg. Co.	718		27	1,945
Others	1,226	102	2,225	282
Total	3,879	151	10,388	7,767

CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons				329
E. Kahn's Sons	102	327	6,526	4,386
Lohrey Packing Co.	31		320	
H. H. Meyer Pkg. Co.	23		3,466	
J. & F. Schroth P. Co.	8		3,551	
J. F. Stegner Co.	157	214		
Others	881	431	671	365
Shippers	485	466	1,520	1,359
Total	1,687	1,428	16,034	6,439

Not including 1,114 cattle, 38 calves, 3,887 hogs and 31 sheep bought direct.

TOTAL PACKERS' PURCHASES

	Week ended July 31	Prev. week	Cor.
Cattle	137,958	129,328	163,200
Hogs	352,475	369,447	233,704
Sheep	205,450	201,202	129,584

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Food Distribution Administration.)

Des Moines, Ia., August 5.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, butchers are 5@20c higher while sows, 330 lbs. down are steady to 5c higher and heavier weights steady to 5c lower than last week.

Hogs, good to choice:

160-180 lb.	\$12.35@13.50
180-200 lb.	12.15@13.00
200-330 lb.	13.00@13.65
330-360 lb.	12.85@13.25

Sows:

270-360 lb.	\$12.45@12.50
360-400 lb.	12.30@12.60
400-550 lb.	12.00@12.50

Receipts of hogs at Corn Belt markets for the week ended August 5:

	This week	Last week
Friday, July 30	29,500	48,400
Saturday, July 31	21,200	36,500
Monday, Aug. 2	33,100	46,900
Tuesday, Aug. 3	42,600	27,700
Wednesday, Aug. 4	45,900	41,400
Thursday, Aug. 5	37,200	47,100

NEW YORK LIVESTOCK

Livestock prices at Jersey City, August 2, 1943, as reported by the Food Distribution Administration.

CATTLE:

Steers, medium to good	\$16.50@17.00
Cows, medium	12.25@13.00
Cows, cutter and common	10.25@12.00
Cows, canners	8.50@10.50
Bulls, good and medium	14.00@14.50
Bulls, cutter to common	11.50@13.75

CALVES:

Vealers, good and choice	\$17.00@18.00
Vealers, common and medium	15.00@16.75

HOGS:

Hogs, good and choice, 160@200 lb. av. \$14.40

LAMBS:

Lambs, good \$15.50

Receipts of salable livestock at Jersey City Market for week ended July 31, 1943:

	Cattle	Calves	Hogs*	Sheep
Salable receipts	524	1,385	575	1,523
Total with directs	5,799	8,209	19,461	62,957

Previous week: Salable receipts: 582, 1,528, 604, 3,526. Total, with directs: 6,308, 8,620, 21,044, 52,610. *Including hogs at 31st street.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Stock Yards for current and comparative periods.

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Fri., July 30	1,478	571	20,886	6,609
Sat., July 31	407	202	5,434	2,121
Mon., Aug. 2	15,053	857	17,781	4,212
Tues., Aug. 3	8,450	1,073	21,286	4,400
Wed., Aug. 4	11,004	967	23,302	4,600
Thurs., Aug. 5	5,000	500	22,500	4,600

*Week so far: 40,107, 3,777, 98,969, 26,210. Week ago: 36,580, 3,078, 96,929, 26,210. Year ago: 39,731, 3,293, 78,329, 26,210. Two years ago: 33,057, 3,906, 60,437, 26,210.

*Including 289 cattle, 13 calves, 22,066 hogs and 12,938 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Fri., July 30	1,003	90	8,514	2,100
Sat., July 31	692		78	
Mon., Aug. 2	5,106	200	5,062	1,700
Tues., Aug. 3	3,949	248	4,178	
Wed., Aug. 4	4,805	96	2,322	
Thurs., Aug. 5	3,000	100	3,500	

Week's total: 15,960, 644, 15,060, 11,000. Prev. week: 15,852, 218, 14,066, 11,000. Year ago: 12,182, 553, 7,989, 11,000. Two years ago: 8,601, 109, 4,530, 11,000.

AUGUST AND YEAR RECEIPTS

	1943	1942	1943	1942
Cattle	40,107	34,818	1,164,376	1,211,233
Calves	3,777	3,106	114,659	148,200
Hogs	86,863	63,764	3,409,786	3,627,462
Sheep	20,358	30,264	1,206,688	1,327,620

*All receipts include directs.

WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle	Calves	Hogs	Sheep
Week ended July 31	\$15.50	\$13.70	\$7.50	\$11.60
Previous week	15.20	13.55	7.40	11.5
1942	14.00	14.10	5.30	12.0
1941	11.50	10.65	4.00	10.0
1940	9.60	5.80	2.75	8.0
1939	9.15	5.00	3.00	8.0
1938	10.55	8.15	3.00	8.0
Av. 1938-1942	\$10.95	\$8.85	\$3.85	\$9.00

HOG RECEIPTS, WEIGHTS AND PRICES

	No.	Wt.	Price
Week ended July 31	122,200	294	\$14.45 @13.75
Previous week	114,043	289	14.25 @13.75
1942	87,862	286	14.50 @13.75
1941	68,562	289	11.70 @13.75
1940	65,182	267	6.65 @13.75
1939	66,514	281	6.85 @13.75
1938	64,882	284	10.00 @13.75
Av. 1938-1942	69,000	279	\$10.00 @13.75

*Receipts and average weight for week ending July 31, 1943, estimated.

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, August 5:

	Week ended August 5	Prev. week
Packers' purchases	54,434	56,328
Shippers' purchases	18,595	17,939
Total	73,029	74,267

RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended July 31:

	Cattle	Hogs	Sheep
At 20 markets:			
Week ended July 31	220,000	534,000	297,000
Previous week	226,000	597,000	277,000
1942	264,000	378,000	287,000
1941	206,000	304,000	284,000
1940	164,000	318,000</	

OCK

Chicago Union
ative period.

Hogs
Shops

5,399 5.40
5,436 5.35
7,151 4.10
12,280 4.00
5,302 4.00
5,328 3.90
0,437 3.80

0,968 20.50
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0,437 20.20

000 hogs and
pigs

Hogs
Shops

5,514 5.40
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3,328 5.20
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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended July 31, 1943.

CATTLE

	Week ended July 31	Prev. week	Cor. week, 1942
Chicago ¹	18,754	19,043	26,529
Kansas City	14,919	14,595	21,308
Omaha	17,771	19,487	17,055
East St. Louis	10,571	9,658	14,318
St. Joseph	6,194	6,013	7,908
St. Louis	11,452	11,241	10,094
Wichita	2,984	2,659	5,249
Indianapolis	1,926	1,937	2,521
Indianapolis	2,398	1,901	3,026
New York & Jersey City	9,916	9,877	10,004
Indianapolis	8,870	9,216	12,143
Indianapolis	2,378	2,638	3,757
Cincinnati	5,240	4,770	4,818
Denver	11,688	10,522	15,781
St. Paul	2,113	2,146	3,379
Milwaukee			
Total	128,839	128,793	159,150
Cattle and calves.			

HOGS

	Week ended July 31	Prev. week	Cor. week, 1942
Chicago ¹	112,260	123,789	80,775
Kansas City	65,402	63,531	33,808
Omaha	90,987	95,956	32,270
East St. Louis	74,478	83,043	59,522
St. Joseph	37,369	32,543	19,126
St. Louis	40,415	41,260	29,321
Wichita	9,773	10,178	6,524
Indianapolis	20,227	15,014	13,272
Indianapolis	13,344	21,062	10,679
New York & Jersey City	45,809	47,294	32,923
Indianapolis	9,084	13,503	6,458
Indianapolis	16,085	15,747	12,189
Cincinnati	21,516	16,528	8,706
Denver	47,827	45,682	29,283
St. Paul	9,629	6,961	6,044
Milwaukee			
Total	584,201	602,061	371,900
Includes St. Louis National Stockyards, East St. Louis, Ill., and St. Louis, Mo.			

SHEEP

	Week ended July 31	Prev. week	Cor. week, 1942
Chicago ¹	6,064	6,863	7,291
Kansas City	37,006	36,846	25,113
Omaha	29,071	27,818	28,579
East St. Louis	31,625	30,378	27,694
St. Joseph	12,680	13,476	9,415
St. Louis	10,309	11,103	9,505
Wichita	3,759	5,718	4,134
Indianapolis	3,517	3,526	3,594
Indianapolis	2,307	1,972	3,177
New York & Jersey City	66,634	61,544	55,784
Indianapolis	7,169	8,575	3,596
Cincinnati	5,476	5,159	9,777
Denver	11,174	9,538	7,594
St. Paul	9,094	6,508	14,851
Milwaukee	657	782	1,055
Total	236,533	227,696	211,079

¹Not including directs.

ST. LOUIS HOGS IN JULY

Receipts, weights and range of top prices for hogs at St. Louis National Stock Yards, Ill., for July, 1943, with comparisons, reported by H. L. Sparks & Co., were:

	July 1943	July 1942
Total receipts	281,271	201,706
Average weight, lbs.	231	225
Top prices:		
Highest	\$ 14.60	\$ 15.00
Lowest	13.90	14.35
Average cost	13.78	14.42

SOUTHERN LIVESTOCK KILL

Livestock slaughtered in packing plants and abattoirs during June, 1943, in Alabama, Florida and Georgia:

	June 1943	June 1942
Cattle	15,746	35,907
Calves	4,214	14,426
Hogs	137,501	76,954
Sheep	5,260	3,482

Buy War Bonds regularly to assure victory.

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Food Distribution Administration.)

WESTERN DRESSED MEATS

	NEW YORK	PHILA.	BOSTON
STEERS, carcass			
Week ending July 31, 1943	4,707	1,163	811
Week previous	3,632	944	971
Same week year ago	5,238	1,622	1,262
COWS, carcass			
Week ending July 31, 1943	948	1,099	733
Week previous	440	677	596
Same week year ago	711	1,359	1,376
BULLS, carcass			
Week ending July 31, 1943	891	6	158
Week previous	63		108
Same week year ago	490	140	100
VEAL, carcass			
Week ending July 31, 1943	5,304	997	331
Week previous	7,167	648	286
Same week year ago	5,146	714	537
LAMB, carcass			
Week ending July 31, 1943	10,594	5,574	10,613
Week previous	18,987	5,549	9,975
Same week year ago	47,065	13,339	21,035
MUTTON, carcass			
Week ending July 31, 1943	2,961	2,477	8,230
Week previous	3,977	1,723	1,296
Same week year ago	1,559	97	2,721
PORK CUTS, lbs.			
Week ending July 31, 1943	1,739,743	531,934	350,362
Week previous	1,096,048	502,948	431,918
Same week year ago	1,558,672	194,314	309,073
BEEF CUTS, lbs.			
Week ending July 31, 1943	9,111		
Week previous	48,387		
Same week year ago	189,007		

LOCAL SLAUGHTERS

CATTLE, head	Week ending July 31, 1943	9,002	1,936
	Week previous	9,843	1,937
	Same week year ago	10,298	2,521
CALVES, head	Week ending July 31, 1943	9,086	2,418
	Week previous	8,285	2,235
	Same week year ago	15,908	2,288
HOGS, head	Week ending July 31, 1943	46,258	13,344
	Week previous	47,812	15,014
	Same week year ago	32,836	13,272
SHEEP, head	Week ending July 31, 1943	67,918	3,517
	Week previous	61,711	3,526
	Same week year ago	56,489	3,504

Country dressed product at New York totaled 2,628 veal, 1 hog and 65 lambs. Previous week 2,496 veal, 0 hogs and 68 lambs in addition to that shown above.

CANADIAN LIVESTOCK PRICES

GOOD STEERS

	Week ended July 29	Last week	Same week 1942
Toronto	\$12.39	\$12.55	\$10.54
Montreal	12.80	12.75	10.60
Winnipeg	11.75	11.91	9.75
Calgary	11.85	11.85	10.15
Edmonton	12.00	11.75	10.00
Prince Albert	11.25	11.25	9.50
Moose Jaw	11.50	11.50	9.25
Saskatoon	11.40	11.70	9.50
Regina	11.75	11.75	10.00
Vancouver	12.00	11.75	

HOG CARCASSES B1*

	Week ended July 29	Last week	Same week 1942
Toronto	\$16.82	\$16.85	\$16.04
Montreal	17.10	17.10	16.25
Winnipeg	15.87	15.87	14.20
Calgary	15.45	15.45	14.10
Edmonton	15.65	15.65	14.05
Prince Albert	15.50	15.50	14.00
Moose Jaw	15.65	15.65	14.90
Saskatoon	15.50	15.50	13.90
Regina	15.50	15.50	
Vancouver	16.35	16.35	

*Official Canadian hog grades are now on carcass basis, quotations from B1 Grades; Grade A, \$1.00 premium.

VEAL CALVES

	Week ended July 29	Last week	Same week 1942
Toronto	\$15.05	\$15.00	\$14.25
Montreal	15.30	15.30	13.75
Winnipeg	13.50	13.50	11.50
Calgary	12.50	12.50	10.75
Edmonton	12.50	12.50	10.50
Prince Albert	12.00	12.00	10.00
Moose Jaw	11.50	11.50	10.50
Saskatoon	12.75	12.75	10.50
Regina	12.50	12.50	10.50
Vancouver	13.50	12.75	

GOOD LAMBS

	Week ended July 29	Last week	Same week 1942
Toronto	\$17.45	\$19.00	\$14.00
Montreal	16.42	16.00	13.35
Winnipeg	16.42	16.08	11.51
Calgary	12.35	14.25	12.00
Edmonton	13.25	13.50	11.50
Prince Albert	14.60	14.00	10.50
Moose Jaw	14.25	14.00	11.25
Saskatoon	13.40	13.25	10.75
Regina	14.00	14.00	11.00
Vancouver	15.75	15.80	

WEEKLY INSPECTED KILL

Cattle and hog slaughter under federal inspection at the 27 selected centers showed a slight reduction during the week ending July 30, compared with the preceding week. The calf slaughter and sheep kill at these points during the same period showed an increase. Hog slaughter amounted to 858,132 head compared with 901,479 a week earlier and 591,851 during the corresponding time a year ago.

	Cattle	Calves	Hogs	Sheep
New York area ¹	9,816	9,040	45,869	66,634
Phila. & Balt.	2,805	658	29,492	3,886
Ohio-Indiana				
group ²	7,372	2,532	51,093	10,226
Chicago ³	21,287	6,046	112,260	58,019
St. Louis area ⁴	10,571	6,535	74,478	31,925
Kansas City	14,919	5,468	65,492	37,006
Southwest group ⁵	18,306	7,677	70,304	58,037
Omaha	17,771	351	60,987	29,071
St. Paul	11,452	89	40,415	10,309
St. Joe-Wia				
group ⁶	16,450	12,272	116,425	16,131
Interior Iowa & So. Minn. ⁷	13,085	3,549	101,497	38,040
Total	143,681	54,537	858,132	358,984
Total prev. week	146,486	50,428	901,479	343,949
Total year ago	180,342	73,684	591,851	312,856

¹Includes New York, Newark, and Jersey City.
²Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind.
³Includes Elburn, Ill.
⁴Includes St. Louis National Stockyards and East St. Louis, Ill., and St. Louis, Mo.
⁵Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth.
⁶Includes St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wis.
⁷Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal meat inspection during 1942: cattle 72%, calves 70%, hogs 74%, sheep and lambs 80%.

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CANNING SUPERINTENDENT available. Experienced Government canning, both for Army and F.S.C.C. W-391, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

POSITION WANTED as foreman or working foreman for Hog and Beef Casing Department. Sober and steady, above draft age. Willing to go anywhere. W-405, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SUPERVISOR or Executive position. 22 years' experience; 12 years' operating and 10 years' brokerage and selling experience in both large and small packing plants. 49 years old—excellent references. Will go anywhere. W-408, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MEAT PACKING executive available August 18. Experience covers livestock buying, superintending plant operations, sales manager, branch manager, vice president. Seeks congenial association with progressive packer as plant manager or assistant to president. Successful labor problems, government contracts, specifications, handling dehydrated, quick frozen foods. Highest credentials. Draft exempt. W-406, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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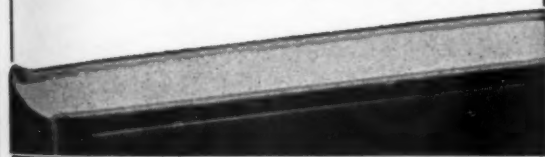
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